Saloon

611 8 st

Salon 400 , 6 st

Saloon at 300 9th st

Property of
William. N. Ball
306 Main St
Joplin Mo

5 to

1923

RICHARD K. FOX

PROPRIETOR OF THE POLICE GAZETTE
PUBLISHING HOUSE

THE HOFFMAN HOUSE BARTENDER'S GUIDE

How to Open a Saloon and Make It Pay

By CHARLES S. MAHONEY

WITH HALF-TONE ILLUSTRATIONS

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SPECIAL NOTICE

The POLICE GAZETTE is prepared to answer all questions relating to the mixing of drinks in the column devoted to "Answers to Correspondents." It also publishes in every issue a column devoted to saloon men and bartenders, in which appear from time to time, any recipes for new drinks which may be introduced. It likewise conducts a Bartenders' Competition annually, and the man who sends in the best recipe for an original drink is awarded a handsome and costly gold medal. There are also second and third prizes.

A trial subscription is $1.00 for 13 weeks, which includes the beautifully printed halftone supplements of sporting and theatrical celebrities.

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Franklin Square, New York City.

CHARLES S. MAHONEY.
Head Bartender of the Hoffman House, New York.

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INTRODUCTION

This is the fourth edition of this popular work, and it is safe to say that no guide ever before published has met with the success which has marked this publication from the date of its initial appearance. It contains more within its covers than any volume of the kind on the market, and so great has been the demand for it that three editions have been exhausted within a remarkably short space of time.

What has done more than perhaps anything else to stimulate the mixing of modern drinks by American bartenders has been the offer of the Police Gazette to give annual medals to the three members of the craft who send in the best recipe during the year. This competition has been carried on for the past seven years, during which time thousands of recipes for drinks, new as well as old, have been sent to the Gazette office and printed in the columns of that paper. The contest is always open and any bartender or saloon man is qualified to compete by simply sending his recipe in. Every week the Gazette prints from a half to a column of these recipes, so the up-to-date man can keep posted on what other men in the trade are doing.

An attempt has been made to make this book one of the most comprehensive ever published, and that it has been successful a glance between the covers will show. As a guide for the bartender and saloonman nothing could be more complete, as it contains

recipes for all of those drinks which are at present popular with the drinking public, and hundreds of others which are more or less useful and liable to be called for at any time. The recipes which are not in this book are hardly worth considering.

Not the least important feature is the series of chapters on the buying of a saloon, its equipment, the employment of help, the duties of a bartender, and a thousand and one hints and suggestions which are bound to be of value to every man in the business, whether he be the man behind the bar, the porter, or the owner.

It not only tells you how to run a place, but it tells you how to run it right, as a business man ought to conduct a business house, and, what is of great importance, it tells you how to find a business leak and stop it. You may be doing well, but you might be doing better; read the opening chapters, act on some of the suggestions offered and see if your business doesn't increase.

No one man knows it all, and we can all learn, no matter how old or experienced we are.

For the young man who is about to start in the business, no better advice could be found than this volume, which contains the result of years of experience in catering to the public.

OPENING A CAFE

Assume that you intend opening a cafe or saloon, or that you intend to move to a new neighborhood, the first and most important thing to be taken into consideration is the location, and that goes without saying. You are opening a place to make money, and no man can be uniformly successful unless he uses his brains. A good location or a busy and populous thoroughfare means half the battle at least, with the understanding, of course, that your place is made attractive and pleasing to the eye.

Be sure you are right and then get a long lease, for there is no use in taking chances with a short lease and have your landlord come down on you with a raise in the rent just as you are about beginning to do well, but yet in no position to stand the increase.

So if you have any confidence in your business or yourself avoid the short lease. And another thing, be sure and read your lease over carefully before you sign it, and beware of the clause that will pre-

FRED. H. KRAMER, PORTLAND, OREGON.
Winner of the First Prize for 1907.

vent you from selling out and sub-letting. You don't know what you may want to do or what you may have to do, and it is best to be on the safe side and not be tied up by a landlord so you have no option. There are a great many leases which are liable to carry extras in the way of taxes, water tax and insurance, and in order that there may be no misunderstanding it is best to have all these things specifically stated in the original document, so you will know just how much you will have to pay out in the course of the year.

No sane man would sign a lease unless he is positive he will be able to secure a license from the Board of Excise or the authorities in whom the power to grant and issue licenses is vested, so that point will come under early consideration.

There is also the Board of Health to be considered, and it is just as well to find out how the building stands with that department, irrespective of what the landlord says.

And now, having your lease and your license, the next step, naturally, is to furnish.

That will depend entirely upon the neighborhood and the quality of trade to be catered to and controlled. If the neighborhood is high-class the fittings must be elegant and costly, and in these days of extravagance a bar room the equipment of which costs $10,000 is not unusual.

Gold Medal Won by Fred. H. Kramer of Portland, Oregon.

But extravagance is not necessary if the proper taste is displayed. If you have had no previous experience consult some one who has, and don't overdo it, for an excess of furnishings sometimes has the opposite effect from that which was expected or intended.

If your place is in a poorer locality, the cost will be very much less; but, as I said before, it all depends upon situation and trade expected. But whether cheap or swell, bear in mind that it is economy to buy substantial fittings. There were days when a man who opened a saloon had to hire his own mechanics and have his bar built on plans he had outlined himself. But that is all changed now, and the fitting of a bar has come to be a very simple matter. There are show rooms in which entire bars are set up on exhibition, and selection is made varying with the price to be paid.

But don't forget the cellar and wine room, for as the walls of the cellar are literally the foundation of a house, its contents are the foundation of the business. The cellar should have a well-cemented floor and good ventilation.

The first stock to go into the cellar are the ales and porters, because they require weeks for settling. And the longer they are kept before tapping the better. If opened too soon the contents will be muddy and neither nice to look at nor nice to drink.

Bear in mind that the main stock in trade of the

saloon business is good will. Those two words spell trade, and the more friends you have, everything else being considered, the better your trade will be. The wise saloonman will have as few enemies as possible if he wants to be successful.

There is another important point to be considered, and that is local and special laws and regulations, such as for instance, in New York State, no saloon is allowed within 200 feet of a church or school.

It is a rather difficult matter to figure offhand the running expenses of any average saloon, but if a table were to be fixed up, based upon the experience of a man who owned a fairly high-class place, it would look about as follows, showing the cost per day of maintaining such an establishment:

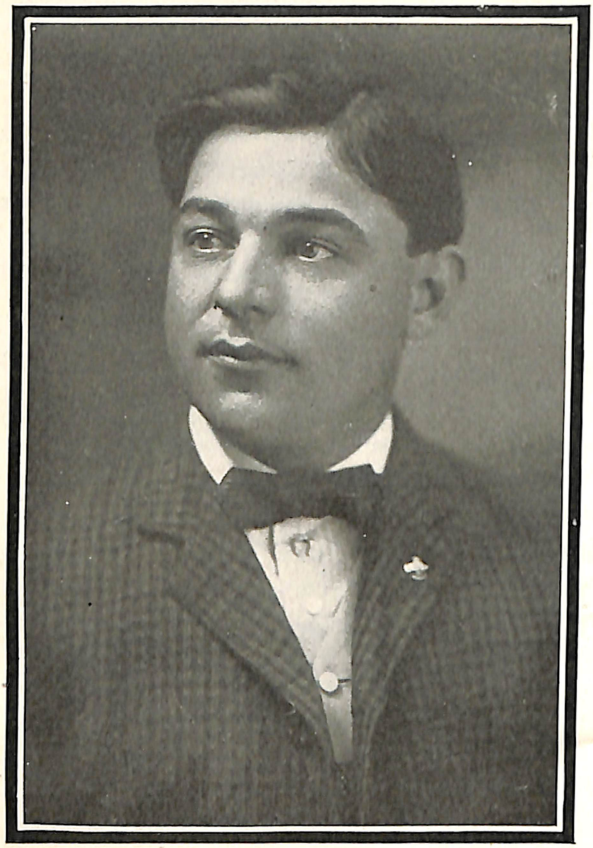
Rent (at $5,000 per year)			$16.00
Salary list for six men, as follows:			
Two bartenders, at	$15.00	weekly	
One lunchman at	15.00	weekly	
One cashier at	12.00	weekly	
One porter at	10.00	weekly	
One boy at	10.00	weekly	12.83
Employes' meals, at 40c each			2.40
Employes' drinks during meals			1.00
Free lunch			5.00
License ($800 per annum)			2.28
Revenue tax			.08
Illumination			1.50
Ice			1.50

Laundry	.50
Breakage	1.00
Coal	.50
Insurance	.50
Taxes	.50
Water tax	.25
Incidentals	1.00
Stock (average)	40.00
Total	$86.59

For a business of this character the cash receipts ought to be at least $100 a day, making a net yearly profit of $4,194.20.

In the foregoing proposition the question of keeping open on Sundays has not been considered, either in the matter of expense or receipts, and the saloonman is not advised to violate the law for the sake of a few dollars more. But when there is no Sunday law and it is possible to keep open then the proposition becomes a different one, and the income becomes larger in proportion.

Then again, there is the question of location to be taken into consideration. The saloon in a strictly business district would hardly expect to take in $5 on a Sunday, and even in the evening trade would be hardly worth considering. All of these things will have to be figured out carefully for the mere item of a bar with bottles behind it doesn't mean a paying business.



William E. Reno, Toledo, Ohio.
Third Prize Winner for 1907.

ARRANGEMENT OF A BAR

The practical saloonman who expects the best possible results from his bartenders will pay especial attention to the making and arrangement of what is known as the working bench, which is really one of the most important fixtures in a saloon. There are many handsome establishments in this country which have a bench that hampers and impedes the work of a good barman. This is a place in the making of which no reasonable expense should be spared. It should be lined with tinned copper, the plumbing should be open and sanitary, the boxes should be made with rounded edges, so as to make cleaning a simple matter, and the accumulation of filth and dirt almost impossible.

Each box should have a false bottom, similar to those used in the ordinary household refrigerator, so as to save from injury or puncture the real bottom.

The bench facing should be of corrugated metal, with a pitch sufficient to make drainage an easy matter.

The liquor box should be too large rather than too small, and should contain enough metal tubes to accommodate half a dozen bottles of whiskey, two bottles of gin—Old Tom and Holland—two bottles of sherry and Rhine wine, two siphons of seltzer, and two bottles of imported seltzer. The bottles should fit freely in the tubes up to the necks.

The ice-box, which is to hold the broken or shaved ice, should have a false bottom of wood, as an ice pick, even in the hands of a careful man, is liable to do a lot of damage. The wood may be perforated in order to assist drainage.

All the bottles in use should be well corked, corks having nickel-plated or silver mountings being given the preference. Everything below the bench should be open and a well-made box for empty bottles kept where it can be conveniently reached. There should also be boxes to contain corks which have been removed from soda and other bottles. The floor should be kept clean and drained, and covered with slat-work. The run behind the average bar is usually unclean and damp, and there is no excuse for such a condition of affairs, which is caused by either poor drainage or carelessness on the part of the bartenders.

If the space behind the under part of the bar is dark it should be lighted artificially, and the extra expense will be more than made up by the saving resulting from less breakage. Don't forget to have

the receptacle for powdered sugar in a place that will be convenient to reach as well as dry.

Start your bartenders off right and make them take as much pride in the bar bench as they ought to take in the back bar, and you will find that the tone of your place will be better.

F. C. COUTTS, BUTTE, MONTANA.
Winner of the Second Prize for 1907.

BUYING AN OLD PLACE

The previous chapters have to do with an entirely new establishment, and it seems fitting that something should be said here about the purchase of an established saloon, although the buyer frequently discovers, when his money has been paid, that he has made an exceedingly bad investment and that the "good old stand" is a gold brick of the worst kind. The best and safest way is to take nothing for granted, and look upon the proposition from the worst possible side.

As with a new place the locality must be first taken into consideration, and the value fixed accordingly. Then the question of mortgage must be considered—and it is very likely that the business and fixtures will both be well blanketed by a mortgage, held probably by a brewer or wholesale liquor dealer.

Now, before you go any further, find out this one vital point:

If the property didn't pay the original owner, how is it going to pay you?

And it might be just as well to find out what his real reasons are for selling.

The investigation cannot be too rigid, and the conditions of the mortgage should be thoroughly understood; the amount, the rate of interest, and the date when it expires, not forgetting the rent, the length of the lease, whether it can be renewed or not, and upon what terms, and if it is liable to be increased. Then ascertain the amount of legitimate business done, the value of the stock on hand—not watered—the condition of the fittings or furnishings, and what repairs and improvements are necessary. Then figure up the daily expenses—and it is best to allow a fairly liberal estimate for these.

When you have finished the material you have in hand will enable you to decide just about what kind of an investment you are making.

If the place doesn't figure as worth the money, don't delude yourself with the idea that you can build it up into a paying investment, even though you have talent in that direction. It is always easier to buy than it is to sell, and there is many a leak in an apparently prosperous saloon.

It might be just as well to find out if the owner had any judgments against him, or if he were about to be proceeded against legally, as well as the reputation of his saloon. If it has a bad name in the neighborhood, find out why.

The liquor in stock may or may not be paid for,

or it may be in his possession to sell on percentage, which is not at all unusual. If it has been paid for, the receipted bills will readily show and prove it.

A complete inventory should be taken which would include every asset about the place, from furniture to curtains, as well as the bills for the same, to show they have not been bought on the instalment plan and are still unpaid for. Consider both the quality and quantity of everything

The aggregate amount of bills paid for goods consumed ought to figure up about 50 per cent. of the total annual business for the year and if the man who wants to sell has a good reason for doing so, and he really has a paying business, his statement can be very easily verified.

There are many ways of booming a business so it will look good to the prospective buyer, but a wise man will not be caught by any such thinly veiled tricks, and it is not a bad idea to consult with the people in the neighborhood.

If the business is a very extensive one it will be just as well for you to take counsel with some expert appraiser, but it is not wise to be guided by any one person, no matter what the circumstances are.

In an old place the question of condition is important—by that meaning the floors, windows, walls, &c., and at whose expense they are to be repaired—landlord's or tenant's. The making of repairs is

sometimes very expensive and will make quite a hole in the estimated profits.

In any event, in closing the bargain, in paying money, and receiving receipts, and other incidentals, it is safe to engage the services of a lawyer, who is familiar with such details, one who will protect your interests, and one who will be quick to notice the changing of a sentence which may mean something entirely different from what was intended.

The bartender who you may inherit from the former owner may be worth retaining because he may have a large personal following, and so be able to control considerable trade, so it is not poor policy to arrange with him in advance. He may demand high wages, but he may be worth them. The mere mixing and serving of drinks does not alone fix a barman's value, as temperament, disposition and magnetism have a lot to do with it. It stands to reason that the man who draws and can control custom is worth more than the dummy who is merely an automatom.

When the bill of sale has been made out and is ready for the signatures, glance over it, and see that there is a clause stipulating that the owner shall not open another saloon within a specified time nor in your vicinity. Such things have happened and the good will—which really means trade—has been diverted from the old place to a new establishment within a week or so.

Remember there are tricks in all trades, and that the saloon business is not on the exempt list.

So now, summing it all up, there are eleven vital points and they are:

1—Value of the locality; the price asked; the mortgage and who holds it.

2—The rent, the lease, and the conditions of the same.

3—Amount of business done; stock on hand, which must be inventoried.

4—Lists of daily expenses and daily cash receipts.

5—Absolute proof that the sales are correct and the liquor has been consumed.

6—Verified inspection of the books.

7—A lawyer to draw up the necessary papers, bill of sale, etc.

8—Condition of the building, repairs, and who is responsible for them.

9—The neighborhood and how the people regard the saloon.

10—To be stipulated in the bill of sale that original owner shall not reopen in the vicinity.

11—Value of the bartender.

OPENING WINE.

Never open the bottle towards a guest.

HINTS FOR BEGINNERS

And now, assuming that you have your place, the next thing is to run it so it will show a profit, not only on your investment but on your labor. It may seem a simple matter at first, but it is not so easy as it looks, and the man who expects to succeed must start out with some kind of system, and be a worker as well. Bear in mind that the good bartender is not always a good boss, nor even a good manager. He must have executive ability in addition to his other accomplishments. The mere fact that a bar is ready for customers doesn't always mean trade, although that may be the general impression of those not in the business; nor does a saloon-keeper's entire duty consist in standing around dressed in the height of fashion. Of course he must dress well, but quietly, for loud clothing and big diamonds, or any display of jewelry are in very bad taste.

Study your establishment and study your trade; keep the first up-to-date and in good order and you

will be able to hold the latter, and when good times come, don't try to increase your revenue by handling a cheaper grade of goods—keep everything up to the standard, even though the profits are less, for by that means you will establish a reputation that will stand you in good stead.

If your cafe is in a business district your expenses will be larger and your working hours will be shorter, and your ability to do a large amount of business within a short time will be tested to its capacity. You will have to figure on losing all holidays and Sundays—providing you are in a city where you are permitted to remain open on Sunday—and you will also lose half a day on Saturday in the summer months. You are further handicapped by having to pay full wages in nine cases out of ten, your rent is not decreased, and your running expenses will not be materially lessened, except in the item of lights, which is not a considerable one.

All of these conditions will have to be met and overcome.

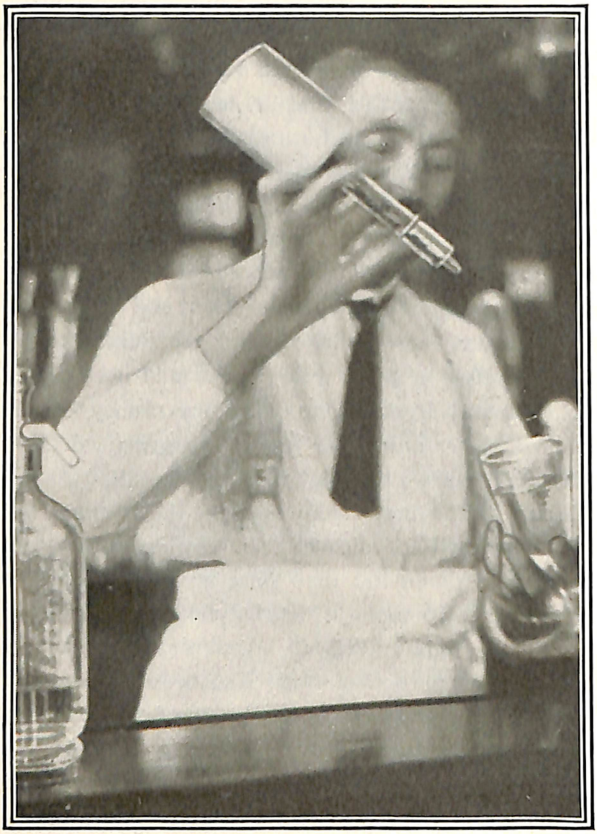
If you have an establishment where you open early and keep open late the problem is naturally much easier, for even with two shifts of help the opportunities for profit are increased, and a bad day may be more than overcome by a busy evening.

And another and most important thing: Don't think because you are doing a good business that you will be able to let up a little, for the better the busi-

ness the more work you ought to do to keep it up. Success only comes after great effort, and is maintained by vigilance. There is such a thing as luck in business, but the man with good luck will be the man who is capable and a hard and consistent worker. In the saloon business the lucky man is the one who starts right, who knows what to do, when to do it, and who devotes his whole time and attention to the place that returns him—or is supposed to return him—a profit. He must be honest, obliging, polite, conscientious, a hard worker and a business man. Times have changed, and the saloon-keeper of twenty-five or thirty years ago would not succeed if he started to-day. He takes the money of the public and he must cater to it. He gives value received, of course, but that must not be all.

Many of the best saloon men in the country will not allow cards or dice in their establishments, and there is no doubt but that there are some places in which there would be a decided falling off of trade were those inducements to be eliminated, but only because that particular trade had been educated to expect them. It is bad policy at the best, and they should be dispensed with whenever it is possible.

The average drinking man wants to be served promptly and well. He wants to be treated properly and with consideration—not necessarily servility—and to feel that he is getting the worth of his money. Don't let any man go away dissatisfied, even if you



PUTTING IN THE BITTERS.

This illustrates the making of a cocktail.

lose by it. The loss of profit on one drink or a dozen drinks is nothing if a good customer is gained.

Cultivate an even temper and treat every one alike. Make no enemies and have a good word for all. Do not be visibly annoyed by anything that occurs, and don't be abrupt with mendicants. Be considerate with men who have become intoxicated, and don't call the police for trivial things. There are times when it is necessary to use force, but you need not be brutal about it. Be firm and when you have made up your mind to do a thing, do it without hesitation. Do not let success make you jubilant or failure depress you, and, above all, don't boast. Be diplomatic and courteous to all.

If you are a believer in system, and there is no reason why you shouldn't be, lay out your own working hours, just as if you were an employe instead of a proprietor, and stick to them. Be regular yourself and you will set a good example to those from whom you expect regularity and promptness. The road to success is at the end of the path of hard work, and there are very few short cuts.

Don't think because you are the owner of a saloon that you can do as you like in it. You are there to serve the public, and when you open a public house you must give way, to a certain extent, to the people whose money you take. You are a convenience to them, and while you will not allow yourself to be imposed upon you certainly cannot afford to be

arrogant or overbearing even to the poorest or humblest man who lays a nickel on your bar, so long as he behaves himself. As you would not permit a customer to offend you be careful you do not offend him. If he drinks too much bear in mind that you have sold him those drinks and that you are to a certain extent responsible for his condition, and treat him accordingly.

Above all things, be fair to every one and remember that if you do not learn to treat your customers as they think they ought to be treated, there are many other places where they can find just as good liquor and better treatment. If you had a monopoly of the business, you could, if you were that kind of a man, do exactly as you liked, but as it is, consider that it is not very far to the next saloon, and one disgruntled or offended customer, no matter what kind of a man he is, has some friends whom he can influence.

RULES FOR BARTENDERS

The bartenders employed in a saloon should have regular hours of duty and a certain amount of work to perform outside of the usual business of waiting on customers. They must be polite, considerate and courteous, and attentive; never aggressive nor insolent, no matter what the provocation may be. In cases of emergency, however, they should act at once. But when the proprietor is present points of difference between themselves and customers must be referred to and settled by him.

When the time arrives for a bartender to go off duty he should be given to understand that the bar bench must be left in perfect order, the bottles filled, ice in the ice-box—unless his tour of duty is the last of the day—glassware cleaned and polished, and everything ready for the man who relieves him to attend to customers as soon as he comes on.

The relief man should go over the stock at his first leisure moment and make sure that everything is in good working order; that there is sufficient

MIXING.

Correct way to hold the bar spoon when mixing a cocktail.

pressure on the beer, that there is nothing left undone that will hamper his work. There is fruit to be cut up and many other little details to be attended that will make the service of guests or customers much more prompt or satisfactory than if he has to hunt for everything at the last moment. It will be just as well for the proprietor to look after the cash unless he has some kind of a check system and a cashier. A great deal might be said on this subject, but the best thing for the owner of a saloon is to use his own best judgment and to take no chances. Whatever you do, don't put temptation in the way of a bartender.

USING THE SHAKER.

This shows the proper way it should be handled.

TIPS FOR BARTENDERS

While there are really few rules by which a bartender may be governed, yet the new man in the business ought to have some sort of a guide, so that he can conduct himself in a manner that will do credit to the establishment and give satisfaction to the customer.

He should be polite, prompt and attentive at all times, and never lose his temper under any circumstances.

It is important that he should always be cheerful and answer all questions put to him in as intelligent a manner as possible.

He should be cheerful and amicable at all times.

Above all things it is necessary that he should be well and neatly dressed, and while on the subject of dressing, it might as well be mentioned that nothing is better nor more appropriate than a white bar jacket, spotlessly clean.

Assume now that a customer has stepped up to the bar, set before him at once a glass of water, and

inquire as to his wants. If it is a mixed drink, prepare it above the counter as expeditiously as possible. Do all the work in plain view, for there is nothing to conceal, and do it as it ought to be done, without any attempt at unusual elaboration.

Above all things, be neat.

See that the glasses are brightly polished and that everything that is used to prepare the drink is perfectly clean.

If there is no rush attend to the customer until he has finished drinking and left the bar.

Then the bar should be immediately and thoroughly cleaned and it will not have the untidy and sloppy appearance for which too many places are noted. Also clean the glasses and put them back where they belong, so as to have them ready for the next time they are used.

During your daily work don't overlook the bar bench, but keep it neat and in good working order. Too much attention cannot be paid to this part of the saloon and a good bartender can always be told by the way his bench looks.

When you are behind the bar don't slouch or bend over; stand up straight, and hold your head erect.

Don't chew tobacco or smoke while on duty.

Don't dress loud or wear conspicuous jewelry.

Keep your linen always immaculately clean.

Don't, under any circumstances, drink with customers while on duty.

When your tour of duty is completed, don't hang around; get out at once.

Always be on time; remember the other man gets tired, too.

Don't shake dice or play games of chance with customers.

Familiarity breeds contempt; don't get too chummy with people on short notice.

Look out for the hangers on; they are always knockers.

Keep your cash register correct; then you will not have to blame your partner.

Always serve a customer with a dry glass.

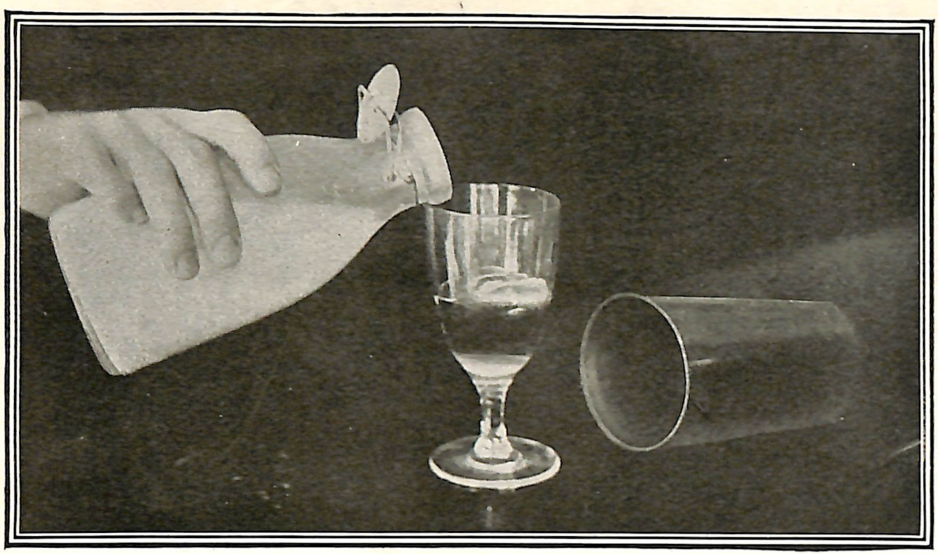
If you happen to be alone in the place don't allow the porter to serve customers at the bar.

Let the customers have all the arguments among themselves; a good listener is a wise man.

When serving plain drinks, always put a dry glass on the bar, with a side glass of ice water or whatever water is desired.

Always allow the customer to help himself from the bottle or decanter.

When in doubt consult this bar guide; it will help you out of many a hole and keep you up to date.



MAKING A MILK PUNCH.

The whiskey, sugar and ice should be mixed first, and the milk added. Then shake well.

WHEN THE BAR MAN WANTS A POSITION

Always bear in mind that first impressions count for a very great deal and when you are looking for a position don't go dressed like a song and dance man, or a jeweler with all of his stock on exhibition. Dress neat, don't say too much, and what you do say make it to the point; don't be too familiar, and after you have said briefly what you have to say, wait and give the man from whom you expect employment a chance to do some talking. Have good recommendations with you, if possible, or, at least, be able to prove by references that you are reliable and capable. In entering an office or restaurant, it is proper to take off your hat, and, especially, while talking to the proprietor—a much-neglected act of courtesy. Many people believe that they lower themselves by lifting their hats, but this is a mistaken opinion, as it is only a matter of etiquette, and shows proper respect. When the proprietor is a gentleman. you will find he will do the same, even

before you have; perhaps, to show that he has the proper knowledge of what etiquette demands.

A bartender inquiring for a position should be clean-shaven with clothes well brushed, and shoes blacked; and should not speak to the proprietor with a cigar in his mouth, and neither should he spit on the floor, be chewing a toothpick, use slang or profane language, or indulge in other bad habits. All his answers should be short and in a polite tone of language.

When the question of wages is introduced, you must know yourself what you are worth, and every good bartender should demand good wages. Of course, it's much better to demand the proper salary, at once, than to accept small wages at the beginning, and then attempt to have it increased later, as this method generally creates an ill-feeling between employer and employee, especially if the desired "raise" is refused. It is advisable for the bartender to ask the proprietor or manager, in a gentlemanly manner, what hours he is to work, whether by day or night, whether entitled to meals or not, what privileges are to be given him, what is demanded of him, and obtain information of all the particular rules and regulations governing the place of business. If everything is satisfactory to both, and you have been engaged, at once leave the place, in a proper manner, and do not linger about.

Make a study of your business in every possible

way as much as possible, then you will become more valuable to your employer, and be in a position to demand and receive the highest salary.

Cheap bartenders are of very little use, and there is no reason why a man ought to be cheap.

As a rule, a cheap man is worthless except for a cheap place.

PETER F. SINDAR.
Champion of 1901, now of Bingham City, Utah.

RELATIONS OF EMPLOYER AND EMPLOYED

Here is something for the proprietor to consider. If he wants to make his business successful he will from the first get the best help that it is possible to obtain, for the better his assistants the more friends he will make and the better he be enabled to conduct his business. Having secured his employes, he will pay them well and treat them as they ought to be treated, politely, and, in that way, set them a good example.

Don't ignore the people who work for you, for that will be one of the most serious mistakes you can make.

Treat them kindly and encourage them to take an interest in your business, for no man can succeed with employes who fail to interest themselves in his interests. He is then carrying dead wood in his pay roll, and he is bound to suffer for it.

It is a fact that when the help are not treated right,

the proprietor acting harshly or with an overbearing manner, never having a "good word" for any one, lacking the commonest politeness of even saying "good morning!" he will fail to make a success; for his employees, instead of caring for his interests, will be antagonistic to him, caring little whether his business runs down or not. Employers and employees, should be in harmony with one another, in every direction, the proprietor looking upon his help as friends, regarding them with a family feeling, while they should have the proper respect for him as an authorized manager, but with no fear, and, certainly, with no idea of treating him familiarly.

It is a sensible idea for the proprietor, from time to time, when doing a very successful business. to give his employees a little inducement in the shape of a raise of wages, proportionate to their different positions. This will cause them to strive more earnestly to benefit the business, and thereby benefit themselves. It is well also to be prompt in letting the employees go at the hour designated, and not detain them unless they are to be paid extra. The employees, too, are to be just as precise in going to work at the exact minute specified. There should be a perfect system of working hours, the time of which is not to be disregarded by either party. If the proprietor is particularly successful, and making plenty of money, it is advisable to give an occasional extra holiday, in proper proportion, providing the

help is worthy of it from long and earnest service, or, if possible, in the summer season, to let the employees have, at different times, a brief vacation, though this is naturally a difficult matter in our line of business.

When the proprietor sees the time is fit to reward any one of the employees, to tender an extra present to some particular one, he should, if financially able, privately put a five or ten-dollar bill in the man's hands without any comment, and without letting others see the action. There should not be any self-praise—such an action brings its own reward—and, in this case, it is not well to let the left hand know what the right hand is doing. By such means, you will keep your good, faithful people with you, and be sure they are working to the best of their ability. Where the proprietor is not in the position of being able to reward financially his employees, a pleasant look, cheery words, and friendly actions will go far with those who can appreciate, and take, to some extent, at least, the place of a money gift.

If the proprietor is successful, he should not display a pride of his own rise, and imagine it's all the result of his own brilliant mind, claiming entire credit for his financial progress, but acknowledge his indebtedness to his help, for without their assistance he would not have made such rapid advance on the ladder of success. Give encouragement to your help, but do not let them understand that it is by

CHAMPION MEDAL FOR 1901.
Won by PETER F. SINDAR, now of Bingham City, Utah.

their efforts alone your business has prospered; for, if you flatter them too much, you can easily spoil the best of men in your employ. Never be bombastic or domineering, at any rate. It is very vulgar to be purse-proud. It is wise, under certain circumstances, to supply your help with meals, and, when it is practicable, it should be seen that the employees have good, substantial food, well cooked and properly served, and not have refuse or "leavings" given them, caring little when and how they get it. It is not necessary to furnish them with delicacies and luxuries, but food that will keep one in strength and proper physical condition, to the lowest as well as to the highest assistant in your employ. It is wise for the proprietor or manager to state the regulations of the house when hiring the help, insisting that they should be clean, energetic, sober, drink only a certain amount at meal time or between meals, as standard rules are more beneficial in their results, and will retain people much longer in their situations than where there are no regulations, and every one is allowed to do more or less as they please. After all the facts mentioned and noting suggestions offered, it will be found that they will give satisfaction to both, the one hiring, and to those who hire out. The proprietor is to remember that here the golden rule, "Do unto others, as you wish them to do to you," is of paramount importance.

In a large concern, where much help is employed,

make it a rule that what are known as "officers" (the bartenders, cashier, assistant cashier, manager, headwaiter, etc.), are to be allowed to order from the bill of fare (where there is a restaurant attached) when they eat, and specify in your rules a certain amount they are entitled to order in value, perhaps from 40 to 60 cents, in price. When this is not done, many employees will ruin their stomachs, and, consequently, their health by over-feeding, and also create a bad feeling among themselves as well as with the other help, by taking special delicacies; the result being that the proprietor is ultimately forced to make the rule he should have had at first, and thus make it very unpleasant for all the employees.

It is absolutely necessary for the proprietor to protect his people from insults or wrongful accusations by the customers. It is often the case when a patron is a little intoxicated, he may think he has the privilege of calling the employees any sort of a name, but it is then the proprietor's duty to step in and call the man to order. If the waiter is accused of wrong-doing, it is the proprietor's place to ascertain which one of the two is in error, and if he finds out the employee is in the right, he must defend and support him, at any risk, careless of what the results may be to himself. It is also the proprietor's or manager's duty to see that the "officers" eat properly, conduct themselves quietly, especially if in the public dining-room, so the guests will not be annoyed by

any exhibition of bad or vulgar table manners. He should look after these matters with the same care he would supervise the control of his own family.

JAMES E. BENNETT.
Of 16 South Broadway, St. Louis, Mo.
Champion 1902-3.

BUYING SUPPLIES

The question of buying stock is always an important one, and it should be done in a business-like way. I am assuming now that you own your place and that there is no mortgage held by brewer or liquor dealer. In the latter event you will have to buy, to a certain extent, where you are told to buy. If you are a thorough business man you will buy from the man who can supply you with the goods you want at the lowest possible price, for, as has been said before, you are in business to make money, and one of the best ways to begin is to buy right. Of course, buying cheaply is not always buying right, unless you get the right quality. You may have friends in the wholesale business, but they may not be able to supply you with the brand of goods your trade calls for. Bear in mind that even though friendship is worth something, your customer has to be taken into consideration. He knows what he wants, and if he cannot get it from you he will probably go somewhere else.

Go to a first class place, buy standard goods and pay the lowest market price. Pay cash when you can, and take full advantage of any discount you may be able to get, for it will make a big item saved at the end of twelve months.

Many saloon men make it a rule to patronize only those who patronize them. That is not always a good idea, as you will find that the independent buyer is the one who fares best in the end. He gets the best discounts, and receives the most consideration, and there is no obligation either way to be discharged. The cash man is welcomed everywhere, and his trade is always sought after. He is invariably the favored customer, and he is independent and knows it. The man who buys on credit has in many cases, to take what he can get, and is bound, sooner or later, to lose his independence. If you sell for cash, why shouldn't you buy for cash, unless you are personally extravagant, and in that event you ought not to be in business, for you are neither just to yourself nor to the men you deal with.

Whatever happens, don't fail to keep up the standard of your stock, unless you want your business to run down and out.

HOW TO KEEP BOOKS

The man who keeps books on his business may make a little more work for himself, but he has the advantage of knowing at a glance just where he stands, and how much better he is doing the current year than he did the year before. By the keeping of books is not meant intricate bookkeeping, but a modified simple form well within the capabilities of any man with ordinary intelligence. That is strictly within the line of system by which any business should be conducted.

The books commonly kept are a day book, in which the expenses during the day are entered, and which should be counted up every night; a pass book for the daily receipts; a cash book for the cigar stand, restaurant, or any other side issues; a stock book, and an individual cash expense book. The items from the day book should be transferred at the close of every working day to the books in which they belong and the income noted on the opposite pages. These may be balanced daily or weekly, and kept in such

CHAMPION MEDAL FOR 1902-3.
Won by JAMES E. BENNETT, St. Louis.

shape that a glance will show how the business stands, and if there is a leak, just where it is and what department or branch of the business is responsible for it. You can also tell what you make the most profit on, and be able to conduct your business in a systematic and an intelligent manner.

OPENING IN THE MORNING

Bear in mind that a clean and attractive bar room will have not a little influence for good on the trade you expect, and that there is bound to be a falling off in an ill-kept place. A saloon should always open on time with absolutely no delay, for regularity is a virtue, and system should be observed. The moment a saloon is open it should be ready for business. The drinks should be on the ice, the ice water should be ready, the mirrors polished, the floor cleaned, the furniture dusted, the brasswork polished, cabinet work cleaned, windows polished, clean towels, napkins and wipers ready, and the place thoroughly ventilated. The work bench should be cleaned, glasses given an extra wipe, and ice cut up, shaved or broken, as the case may be; fruits should be in their receptacles, and that includes lemon peel for cocktails.

The bartender or bartenders should be behind the bar with clean white jackets or aprons, and business should be begun without a hitch.

A well known saloon man of New York, who has been eminently successful in his business, has long been noted for the way his place is opened in the morning. Everything possible is done before the doors are unlocked, and when they are thrown open for the day, the condition of the place is faultless, and there is nothing to do but to wait upon customers. It took him a long time to perfect his system, and he was many times called a crank, but he has succeeded where many others have failed.

Of course, the porter or the man whose work it is, should look after the toilets and see they are scrupulously clean, but that applies to all hours of the day as well as the morning, and incidentally, while on this subject, I might say that a good porter who is conscientious and knows his business is of inestimable benefit to the proprietor of a saloon. For disinfecting, nothing is simpler or better than hot water and common washing soda used liberally. Camphor balls or a piece of ice will destroy any unpleasant odors from the toilet during the day.

JOSEPH ROSE.

Winner of the second prize, 1903, with P. and H. A. Murray, 184 Market Street, Newark, N. J.

CONCERNING GLASSWARE

The bartender or saloon man who neglects his glassware ought to go into some other business. It is a simple matter to keep glassware not only clean but polished, and no man's time could be spent more profitably. Customers like to drink from glasses which are free from even any suspicion of dust or finger marks. Wash all glasses as soon as possible after being used, leave them on the bench a few moments to drain and then polish them with a linen glass towel.

A record should be made of all glassware that is broken for the purpose of keeping up the stock and it is just as well if there are more than two or three men at work, to keep a record of who does the breaking, and when the number of glasses broken becomes unusually large it ought to be investigated. Wear and tear on saloon goods means breakage of glasses, but over certain limits the profits begin to be affected, and the result is a leak which can only be discovered by reference to the expense account. Here again is where system figures.

When a man breaks many glasses through carelessness he should be made to pay for them, and he will soon be broken of the habit. Breakage of glasses is a considerable item of the business, and it should not be made more so by carelessness, and there is only one way to check it.

HOW TO TREAT PATRONS

The first consideration of the man behind the bar is to treat customers with consideration, politeness and respect, and to see that they get what they want, and that they get the grade of goods to which they are entitled, whether in the line of wines, liquors or cigars. Of course the brand must depend upon the class of house which is kept, because it stands to reason that some houses, because of the nature of their trade, could not afford to carry a high class line of anything, while another house could not afford to have anything but the best it is possible to buy.

Treat everyone fairly and justly and have no favorites. One man's money is—all things considered—just as good as another's, providing, of course, he is not so intoxicated that he should be refused. And here is where a saloon man's best judgment is brought into play. He should know how to treat the man who has drunk too much, and he should be careful not to abuse him. There are times when

money laid on the bar should not be accepted. It is a difficult matter to lay down rules for such cases —in fact, it is impossible.

Consider, if you like, that you are in business for the sake of money, but not at the expense of your reputation. Have no special bottles for special customers, and do not allow a man's appearance to weigh against him so long as he behaves himself. Never forget that you keep a public house, and that you cannot hang out a sign which reads:

"Only well-dressed men served here."

Don't spoil your trade by giving away too much or treating too often, but be fair and just. Give value for money received, and you will find it the surest and most satisfactory way to prosperity.

Be a business man.

TENDING BAR

Bartending may, to the man who knows nothing about it, seem a very simple matter, but, like everything else, it is a business, and requires considerable study to become an expert. Of course, this is leaving the mixing of drinks entirely out of consideration. What is referred to now is the act of waiting upon a customer so that there will be no hitch of any kind, nor any misunderstanding.

The successful barman of to-day is alert, bright, cheerful, courteous, speaks when spoken to, except so far as a query concerning the drink is concerned, is clean and neat in dress, and makes no unnecessary display of jewelry.

To be abrupt, insolent, to talk too much, or to be slovenly in appearance is a positive detriment, and is inexcusable.

When mixed drinks are called for they should be mixed above the counter, and in full view of the customer. There should be no mistakes and no accidents, as at that particular time they are inexcusable.

ALEX. COLLINS.

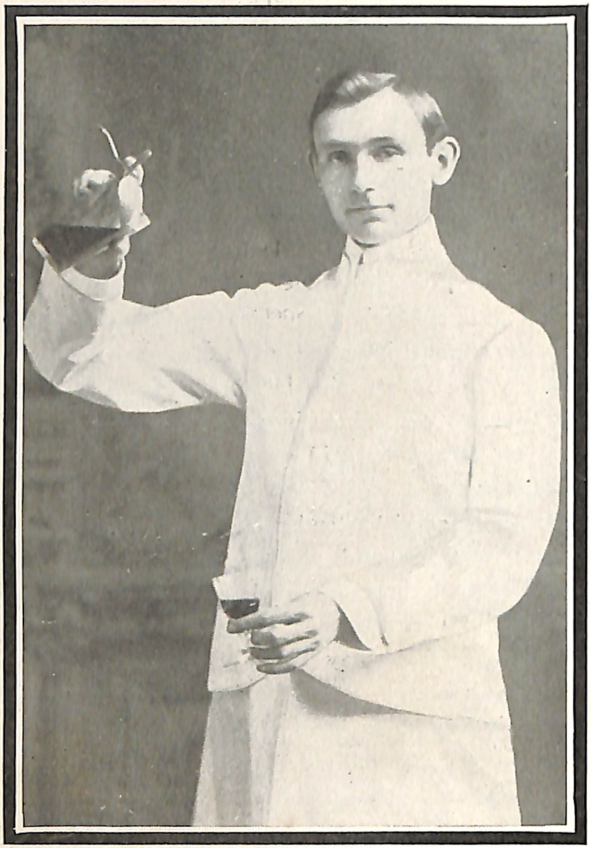
Winner of the fourth prize in 1903. Employed at 4 Government Street, Mobile, Ala.

Everything should be done neatly and with despatch.

Nine men out of ten should be served quickly, and without any unnecessary fuss. Remember that perfect service is half the game.

After the drinks have been served and paid for or the check delivered, the debris should be immediately cleared away, and the bar wiped dry. If there is time, clean the glasses at once and see that everything is restored to its proper place. Bear in mind that a place for everything will save a lot of time, trouble, and confusion, especially behind a bar, and no rush should interfere with this system. This especially applies to the bench. That subject has been touched on before in a previous chapter, but too much cannot be said on it, as it is of immense importance.

The really good bartender is the man who has the ability of suiting and pleasing his customer; who recognizes that there are several grades of cocktails, mild, medium and strong, and who observes any suggestions which may be made concerning them. There are a certain number of men behind the bar who think they know it all, and who turn out drinks irrespective of the individual taste of the men most to be considered—those who pay for them and drink them. It will not take a good bartender long to work up a big personal following, which may be of great value to him later on if he has a place of his own.



BEN STICKFORT,

One of the owners of the Blue Ribbon Bar, Denver, Colo., Champion for 1904.

HANDLING MONEY IN A RUSH

The getting of money is an important consideration, and during the rush hour in a saloon there are times when many checks are liable to be overlooked. If a number of drinks are ordered—one person treating his friends, the correct way is to calculate the amounts while preparing and serving, so that the check may be immediately obtained, partly folded, and placed on the mixing bar until it is ready for presentation. It is not advisable to present it with the drinks, because it may be overlooked or put thoughtlessly in the pocket, which will give a chance for an argument which might otherwise have been avoided. Then, besides, there is less likelihood of it being accidentally pushed off the bar by one of the drinkers.

The object of folding the check is that it may the more readily be seen.

THE SYSTEM OF CHECKS

Many men have many ideas in regard to a proper and efficient check system, one that will be quick and correct, and the saloon man of to-day who does not adopt one of the many now in use is not a business man.

There should be some system in every well regulated establishment. For one or two barkeepers one cash register will suffice, and answer all purposes, but where there are many, and they are kept busy each should have his own register, in order that the receipts from individual sales may be kept separate. The reason for this is obvious.

It will undoubtedly be found convenient, if the business warrants it, to have a cashier in addition to the cash registers, then the man behind the bar has only to make out the amount and there his responsibility ends. The cashier sees that the check is paid, and that the customer gets his correct change, and the work of the barman is greatly facilitated, and he can give his entire time and at-

tention to the proper serving of patrons and the mixing of drinks. The cleverest bartender is liable to make a mistake in a rush, and he is a good man indeed if he can do everything without argument or objections!

The system in a restaurant is much more elaborate, and it will not be entered into here.

SERVING DRINKS AT A TABLE.

This snows how it should be done properly—the use of a tray is always advisable for many reasons.

SERVING AT TABLES

In the majority of saloons it is customary to have small tables at which drinks may be served for the convenience of those customers who desire to be seated. A good way to serve in cases of this kind is to send the bottles and ice water, together with the glasses on a tray and allow the customers to help themselves, at the same time sending a check, the amount of which should be marked down on a slate or a slip of paper in order to prevent arguments and to establish some kind of a system.

Small decanters, which hold one drink. are made for this purpose and are extremely convenient, so much so that it is always advisable to have them on hand. This service also puts a check on the customer, and prevents unscrupulous persons from helping themselves to more than one drink.

In the event of having extra waiters, whose business it is to look after the tables, there should be no difficulty at all to pay the proper attention to patrons, but when it becomes the duty of the bar-

tender, as is likely to be the case in a small establishment, then his work is made doubly hard for him, and he must keep a sharp eye out to see that all of the checks are paid, unless, of course, he collects as he serves.

THE SALE OF CIGARS

In many cases, the proprietor of the saloon will himself control the sale of cigars in his place, and then, unless he has a man for that purpose, it becomes the duty of the bartender to attend to that branch of the business, and to see that the cases and stock are kept in good condition, and this means more than might be thought at first glance. But right here is a word of advice for the owner: When you put in your cigar stock, put in the best, whether domestic or imported. The average keeper of a small saloon handles an atrociously bad brand of tobacco in the form of cigars, though why he should do so it is a difficult matter to find out. It may be that he wants to increase his profits, and it may be that he is of the false opinion that his customers do not know the difference between good and bad tobacco, and then again he may not know the difference himself.

So, if you have a saloon or you are going to start a saloon don't fall into this too common error.

Give the people who patronize you value received for their money, and you will win out in the long run. Establish a reputation for good goods, and while your profits may not be so large on the go in, yet you will eventually build up a steady, substantial trade that will be worth having. Remember that every time you sell a good cigar you are getting the finest kind of an advertisement for your place, and don't forget that the keeping of good cigars will frequently bring you trade that you could get under no other circumstances.

When you buy cigars, don't buy in large quantities, because the wholesaler can keep a large quantity in better condition than you can. When a cigar becomes dry it loses its flavor, and with its flavor goes its value.

Have the proper kind of a case or humidor to keep your stock in, and see that they are exhibited to advantage. Cigars are easily kept in summer, the main thing being not to have them too moist. Natural heat produces moisture and that is what you will have to guard against. It is in the winter that you will need to watch your stock carefully. Artificial heat is very drying, and when cigars become too dry they not only smoke badly, but the wrappers are easily broken, and the stock becomes unsatisfactory, not only to look at but to smoke as well. Modern and well-equipped cigar cases are fairly reasonable in price, and no man who sells cigars ought

to be without one. He will save money in the long run by paying a little more for his case in the beginning.

If the cigar trade increases to such proportions that it requires one man to give his entire time and attention to it get a good man who knows his business and the stock you expect him to handle. A good cigar salesman will do three times the business of a poor one, and he can build up a trade that will be valuable. Don't get it into your head that any man who can talk the English language can sell cigars, for it is easier to make a good bartender than it is to develop a seller of cigars who knows his business. It is to be assumed that is open to argument, but that makes no difference, as a few experiments will soon prove who is right.

J. W. ABRAHAM,

Manager of the Silver Dollar Saloon, Montgomery, Ala., and Winner of the Second Prize Medal for 1904.

SERVING FREE LUNCH

There are places where there is no demand for free lunch, and the owner of such a place is indeed a fortunate man, for a free lunch is considerable of a nuisance, to say nothing of the expense, which in some instances, is considerable.

When you find that it is absolutely necessary to provide a free lunch for your patrons, make the best of a bad bargain, and provide quality and not quantity, assuming, of course, that your trade doesn't demand it wholesale. Cheese and crackers, by the way, are not considered as free lunch, at least, so far as this chapter is concerned.

When your lunch begins to assume considerable proportions, it may be advisable for you to have a man to look after and superintend it, especially if it is at all elaborate, such as good high class trade would be apt to demand.

It is not advisable to have a large quantity cut up at once, but to cut it as it is needed, not only from an economical standpoint, but because the viands are

thereby kept in a fresher condition. If sandwiches are made up they should be covered with a napkin to keep them moist. But a good lunchman can save money by serving carefully if the lunch is of sufficient proportions to warrant his employment. He should be a good carver and understand the handling of meats. He must be clean, scrupulously so, and polite and attentive. His costume should be the regulation white jacket and long white apron.

It is more desirable as well as sanitary to serve lunch with small napkins than to have bar towels suspended from hooks. In fact, the day of the general towel has gone by, and the saloon man who permits the use of one in his place makes a great mistake. They are objectionable and always have been.

This lunch question can be summed up in a line: Don't do it if you don't have to, but if you are forced to it, do it well.

CARE OF CELLAR AND STORE-ROOM

When laying out your place pay particular attention to the arrangement of your cellar, because that is an important place. The beers, ales and porters should be most convenient, and while other brands should be kept in a horizontal position, Bass Ale should be kept standing. It should be looked after carefully, as well, because where there is the slightest shaking, it will become upset, and will not settle for from two to ten days. It, however, together with the other malt liquors, should be drawn through pipes of the very best material, and located near the bar. Each pipe should be tagged in order to identify the kind of ale which passes through it; mistakes are often made in uncoupling, and this will serve to prevent them. On a near-by shelf keep a mallet, monkey-wrench, gimlet, candle, and any tools which you are liable to want. The temperature for ales must be rather warm and kept even through the year. Pipes should be cleaned out from time to

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time, and when ales will not readily settle, vent them by boring a hole with a small gimlet, and place a loose plug in the aperture.

Have a department for the imported goods, and don't have the shelves too near the wall, as in winter the walls become very cold, and it is liable to damage the goods. Separate case and bottle goods, and keep each in their own department, and each brand by itself. Tag or label the shelves plainly, so you will know at a glance just where any particular brand is and also know just how the stock stands.

The compartment where wines are kept should never be allowed to become too cold, because they may be spoiled, and wine once frozen or chilled can never be restored to its former condition. Both ale and wine departments should be separate and apart from the rest of the cellar and should be kept locked.

Another compartment should be devoted to domestic goods, with skids for those in bulk. In a convenient place in one of the compartments should be a table for the purpose of bottling, labelling and wrapping up goods, and here also have all of the measures and tools for opening cases, etc.

Only one man should have charge of the cellar, and be responsible for the condition of its contents. He should know all about liquors, ales, etc., and keep the stock books, as well as be responsible for the stock. The delivery of goods behind the bar must be receipted for, so that the stock book will

balance. The stock man or cellar man, as he is really known, must see that he has always on hand a sufficient amount of quart, pint and half-pint bottles, corks, labels, paper boxes, wrappers, sealing wax, bottle caps, etc., together with a price list.

The cellar must be well ventilated, and painted kalsomined in a light color, woodwork and all. White is the best color. There should be a good dry floor, with a good drainage. In cleaning or sweeping, care should be taken that no dust is raised, and for that reason it is best to scatter freely damp sawdust before sweeping.

A good cellar goes a long ways towards making a good bar room, and the man who keeps a filthy cellar under his place makes a great mistake, for if he is careless in one thing he will be careless in another.

Don't get it into your head that your cellar is a good dumping ground.

It is advisable after the close of the winter season not to order too large a supply of malt liquors; keep a good stock on hand during the cold weather, but reduce your orders materially as the warm weather approaches, when beer takes the place of ales.

DRAWING BEERS, ALES AND PORTER

It seems like a simple matter to drive a spigot into a cask of beer and draw at once for customers, but as a matter of fact, beer requires the same attention as other beverages, and even more than some of them. Handled properly it is cool and refreshing. When it is too cool or too warm, it loses its flavor, and beer has a distinct flavor which can be brought out. For summer consumption beer should be served at a temperature of about 40 or 45 degrees, and should be kept in the ice house at least three or four days before tapping. So, if you are going to sell much beer, get a good ice box to start with, or if you are already established and are selling much beer, put in a good ice house and handle your trade as it ought to be handled.

Beer drawn properly should be from the keg direct, and not through pipes. There are times, however, when it is not convenient to draw direct, and pipes are absolutely necessary. In that case see that they

are of the best English block tin, and kept perfectly clean at all times. Have a carbonated air or water pressure on the beer to keep it from getting stale if you like, but watch the temperature, and keep it right.

The beer remaining in the pipes over night should not be used. The pressure in the pipes must not be too high, else the beer would not run free, and the amount of froth would make it inconvenient to handle. High pressure at night is liable to result in an explosion.

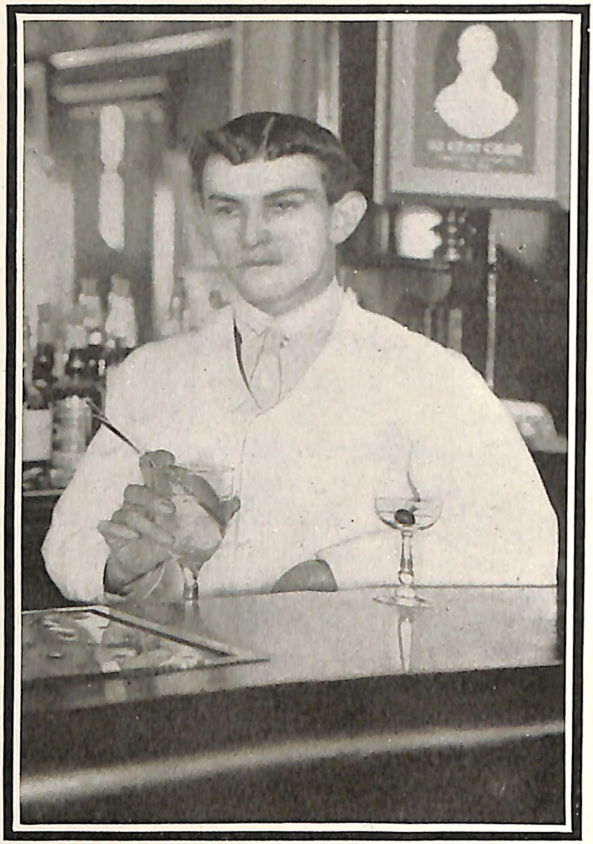
Before filling glasses see that they are perfectly clean, then remove the froth with the flat stick provided for that purpose. This will serve to keep the beer from getting flat quickly, and present a neater appearance.

When a customer orders a second glass of beer, the same glass should be used without previous rinsing, because the beer will both look and taste better. If a party of two or more are standing up at the bar, and a second "round" is called for, it is proper to take the same glasses, one at a time, and refill them, and not two or three at a time, as many bartenders do, for they are likely to mix them, an incident that would be unpleasant to customers. Handling the glasses carefully is pleasing to them, and should be done, if the bartender has sufficient time to do it, but in case of a rush, put aside the glasses used in the first place and let your customers see

that you have taken fresh glasses. The same rule should be observed in serving customers sitting at a table. All these suggestions are of importance. Remember to have your beer always cold enough in summer and of the right temperature in winter. Don't use air pressure if it can possibly be helped, as the beer will always have a bad after-taste, and it always loses a part of the real flavor. In using the carbonated pressure, it is more expensive, but it is best not to avoid this item of expense, for the beer is kept fresher, the foam is always bubbling, and the customers are therefore fully satisfied. If your cylinder as well as the pipes is in good condition, as they both ought to be, one cylinder will be enough to force from twenty to thirty half-barrels of beer. The cylinder is usually sold at a very reasonable price.

Bottled beer must not be kept directly on the ice, but in a cool place in the ice box, in an upright position, so as to allow the sediment to settle. Don't stock up too heavily on bottled beer, however, because the older it gets the less flavor it has, unless it is the special brewed beer bottled for export.

A short pipe should connect the ale barrel with the tap or faucet, because long pipes are liable to give the liquor a bad, stale odor. It is of the utmost importance to see that the pipes are kept clean. Bear in mind that Bass' ale requires from one to six weeks to get perfectly clear and fit to draw; stock,



C. R. NIST,

Head Bartender, Greenville Schuetzen Park, Jersey City, N. J., Winner of the Third Prize Medal for 1904.

or old ale, about three weeks, and new ale about half that time. Tap all malt liquors as soon as they are placed on the skids.

CONCERNING CASE GOODS

During the past few years the public has been educated up to ask for case goods, and this has to a very large extent, injured the regular saloon trade, as can be readily shown. When a saloon man buys whiskeys at from $2.50 to $3.00 a gallon to sell for ten cents a drink, he has a chance to make a good profit. Against that is the price of case goods, which is from $10 to $14 a case; average that and make it $12 for the dozen bottles, that makes $5 a gallon. Average the drinks at 12½ cents each and see where your profit goes to, especially if you are serving mineral water on the side, as it is very likely you will do. In that event you can always figure that when you sell twelve bottles of liquor you are giving away twelve bottles of mineral water, and as a result your whiskey costs you then from 70 to 75 cents a gallon more.

Of course, at the present time, a saloon cannot be run without case goods, so it is suggested that every first class establishment keep the leading brands on

hand to produce when they are called for. It is not necessary to recommend them; the distillers have done that, and it is the bar man's business to recommend the staple article he has in bulk goods, with the understanding that you sell as good a whiskey as possible. All this depends upon the style of your establishment. The wholesale price of the best bulk goods is from $3.25 to $4.00 and $5.00 a gallon. Even by paying the extreme high price of $4, you can readily see how beneficial it is to recommend your bulk goods, as they will then cost you about $2 less a gallon than the case goods. In a medium-sized business, where they only sell ten gallons a day, it amounts to $20 difference, or about $7,000 per annum.

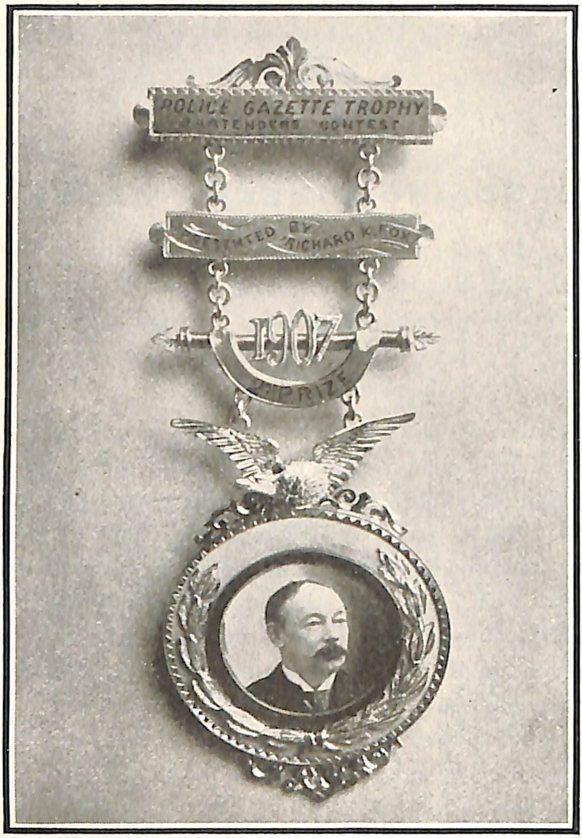
The entire remedy lies in the power of the proprietor, and it is with him whether to push and sell case goods, or to place before the public the merits of bulk goods. The former are not all superior to the latter. While the last-named improves daily within the confines of the barrel, there is no improvement of the case goods within the limits of the bottle. It is the fancy label and the winning exterior appearance of the bottle that has made the public think they are getting a superior article, but, in nine cases out of ten, it is not so. Therefore, it is not advisable to push the case goods more than possible, for you are only injuring business by doing so. All this particularly refers to imported goods, such as

Scotch and Irish whiskey, in which the profits are so small and reduced, that if any one should sell only that class of goods, he would exist in business but a week. Some of the distilleries put up their older whiskeys in case goods, but, generally, they sell the same article both in case and in bulk goods.

HANDLING MINERAL WATERS

Handle your mineral waters carefully and you will meet with no accidents. A great many have been seriously injured through the careless handling of charged waters, and it was invariably through ignorance or carelessness.

Bottles containing mineral waters should be kept cold and in proper condition, and then they are not as liable to explode as those kept in a warm temperature. But if any one is compelled to open a bottle that is warm, the corkscrew should be inserted carefully in the cork, and then a large-sized napkin or towel wrapped over the top and neck of the bottle, so that, if an explosion occurs while the attempt is being made to draw the cork, the cloth will catch the flying pieces of glass and thus prevent any serious injury or mishap.



SECOND PRIZE MEDAL FOR 1907

HANDLING CLARET WINES

In order to keep claret properly it should not only be handled with great care, but should be kept in a horizontal position in a temperature of from 60 to 70 degrees. Be careful when serving or drawing the cork not to shake the bottle and so disturb the sediment which is in the bottom. All good wine should be handled with equal care, and—excepting champagnes—placed first in a wine basket in a horizontal position. While still in that position, draw the cork gently. If the bottle is too cold, the glasses may be steamed or the bottle itself placed in lukewarm water until it is of the proper temperature, when its flavor is the best.

All the claret wines should be placed on shelves where the temperature is nearly even all the year round. It is advisable for the proprietor to have as large a stock of clarets on hand as possible, providing he has the demand for them, as this brand of wine requires considerable time to rest and recuperate—after being jostled about—from what is known as "wine-sickness."

In laying in the stock of clarets, including fancy brands, it is beneficial to take the bottles out of the cases, and remove the wrapping paper before placing the wines in the proper condition on your shelves. Never think of taking down your bottles and dusting them. This only gives the wine another shaking up, requiring days to properly settle, and, again, the dust on the bottles is a proof of its age and condition. It is also of importance, in serving claret wines, to have the proper claret glasses and not Rhine wine or other kind of goblet or tumbler. The more delicate and handsome the glassware, the more palatable will the wine seem to your customers. People who drink high-priced liquors always appreciate glasses of costly make and fine texture. In places where there is a large sale of clarets and the stock of wines is not to be placed in the fit temperature, it is wise to have a closet built and placed—near a radiator, for instance—where the temperature is sufficiently high, in order to keep the wines in proper condition. The closet should be sufficiently large to suit the business requirements, and in it could be placed the stock that would be used in the trade of several days.

HOW TO SERVE CHAMPAGNE

Many serious mistakes have been made in serving champagne, for the simple reason that it is not, as a rule, ordered often enough, in the average saloon, for the bartender to become familiar with handling it.

After finding out what brand is desired, place the glass before the guest, take the bottle from the ice, twist or cut the wire, cut the string just below the neck of the botle by which the cork is held in place in order that no part of it will remain attached tc the bottle, then remove the cork easily and neatly. When the cork has been taken out wipe carefully the mouth and neck of the bottle with a clean towel or napkin which has been provided for that purpose. It is customary and proper when the wine is served, to a party to pour a few drops first into the glass of the one who has ordered the wine, and then fill the glasses of the others, before filling his. This rule should be observed in serving all wines, and should not, under any circumstances, be overlooked. Remember that champagne should always be uncorked in the presence of the man ordering it.

THIRD PRIZE MEDAL FOR 1907

If frozen champagne is desired, put the bottle in an ice cooler, and then fill the cooler to the top with cracked ice and rock salt. Then revolve the bottle as rapidly as possible. After manipulating in this manner for a few minutes remove the cork and cover the mouth of the bottle with a clean napkin, as wine will freeze much more rapidly if the cork is removed. This is sometimes called champagne frappe.

In the event of selling an unusual quantity of champagne, it would be a good idea to have an extra ice-box made, to be devoted entirely to wine. It is a difficult matter to keep wine cold enough in the ordinary ice-box, which is being open from time to time, and champagne, to be served properly, should be very near the freezing point. Ice may be kept a long while in a box of this kind by the use of rock salt, and another and very important consideration is that when the wine is kept at an even temperature it always keeps its full flavor.

THE ICE BOX

The ice-box is one of the most important features of a saloon, and consequently a great deal of attention should be paid to it, its location, etc. It should be in a convenient place, easily accessible, perfectly dry and well ventilated. The best material isn't any too good for it to be made of, and it is better to have it too large than too small, because the average saloon man expects his business to grow rather than to decrease, and the rebuilding of a box is not always a good proposition, so if it is built large enough at first, it may, in the near future, save a lot of what may be considered unnecessary expense. It should not be nailed together under any circumstances, unless you are looking for trouble, but should be screwed fast at every joint.

The bottom of the box should, particularly, be made of the best lumber. Before the bottom of the box is filled with charcoal or sawdust, it is proper to put in a layer of good, solid felt paper, on both sides of the wood, so that the filling is packed be-

tween the two layers of paper. This will prevent air or heat from entering in between the cracks and crevices which would obviously heighten the temperature and evaporate the cold air. The side walls of the box should be made the same as the bottom, and they should reach as high as the ceiling of the basement or cellar, unless the ceiling is extraordinarily high. In that case, the box should be made the average height, which is about six feet six inches. The vacant space above the box should be boarded, filled, and boxed up with felt paper, right against the ceiling, in order to keep the hot air from settling down on the top of the box.

When you are obliged to have a large-sized box for your business, it may be possible that one door is not enough, when, of course, two should be made. Have the ice chamber constructed so that it will only come down as far as to allow the placing of barrels underneath it. If it is made too low down, the space underneath is wasted, as no keg or barrel can be placed there, and in an ice box you want every inch of room to be utilized. This chamber should also be made of the best material, the beams placed in it not crossed vertically but horizontally. The best material is hard pitch pine, the reason being that it does not absorb water, will neither rot nor decay, nor become filled with the bad odor as is frequent with soft woods. The drip-pan, to be placed under the ice chamber, must be of the proper size,

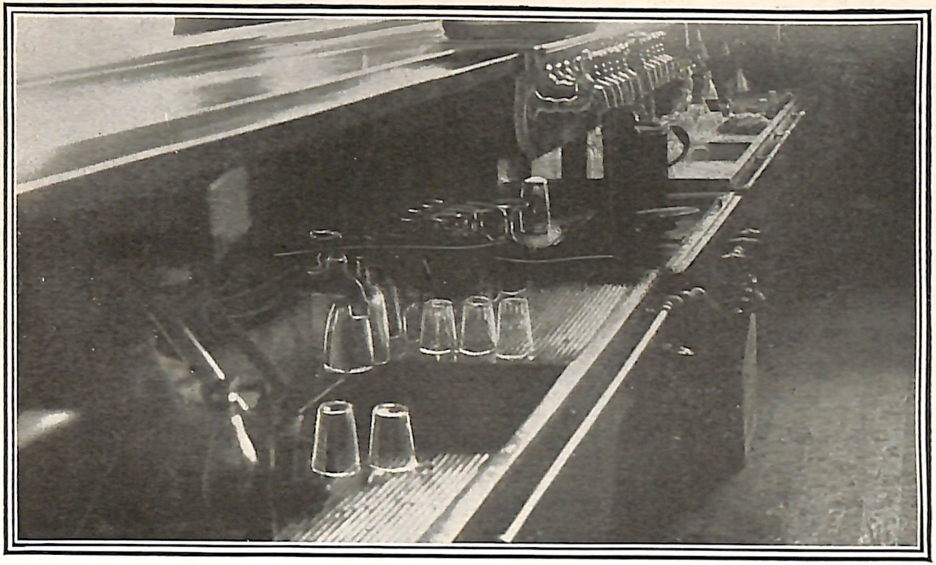
not too small, or else water will drip outside of it. It should be made of galvanized iron or copper, for if cheaper material is used it will soon corrode and even break from the coldness of the water. As this furnishing of a place is only made once in a series of years, no expense should be spared in having the ice box constructed thoroughly and properly. The connections, such as the waste pipe connected with the sewer should be made in such a manner that when it becomes closed up by the slime, as it will do in summer every ten days or fortnight, it can be easily taken apart, cleaned and then put together with but little trouble.

A small platform made of strong material, about two or three inches from the floor of the box, should run lengthwise in the rear and at the two ends, but should not obstruct the passage through the door or doors. The platform should be boarded up tight in front or else left perfectly open underneath, so that it will be easy to clean the vacant space. The top of the platform should be covered with smooth, solid galvanized iron to protect it, and also to allow a barrel to be slipped or pushed along on it with convenience.

Every first-class ice box should have one or two ventilators, placed conveniently, so that they can be regulated handily, in necessary changing of temperature as desired. On the floor inside of the box, close to the door or doors, a solid piece of iron or steel

plate should be screwed, the same width as the door. This will not only prevent the heavy beer barrels from injuring the floor, but keep it in good condition. Iron or steel plates, like a cornice, should be placed in all the four corners of the box to prevent the entrance of air. Not more than a quarter of an inch in thickness, they should always be screwed into the wood. A plate should also be attached to the inside of the doors, as well as to the door of the ice chamber, by screws, so that it will, when the door is closed, cover the crevice between the door and the jamb. Then there should be the proper size door plates made to cover the sills, and substantial door hinges, handles and knobs. When this is entirely completed, well put together and screwed up tight, have the box painted with two or three coats to suit your own taste, though I prefer white, as it helps to lighten the basement or cellar.

On the inside of the box, if there is room, have shelves put up at the top, on which to place bottled goods. At each end there should be a small shelf for your tools, such as mallet, brace and bit, a can containing plaster of paris and a bottle of water for mixing the plaster, the latter to be used if any of the beer barrels are leaking. If it is convenient, illuminate the ice box with electricity; if not, a candlestick and candle is to be placed on the shelves with matches ready for use. It is also best to have a small iron chain attached to the door, and a hook



THE WORKING BENCH.

This part of a bar should always be kept clean and in order as it facilitates serving.

or staple, to which it can be fastened, when beer is being placed inside, so that the door will not constantly swing to, half closed. It is also wise to put to the bottom of the box, on the outside, good solid metal plates about five or six inches high (the height of the base), for the reason that it helps to preserve the box and keeps out the rats and mice who might otherwise gnaw into the box. It is to be understood, naturally, that the box should be kept clean, and the bottom perfectly dry, and above all things, a thermometer should be kept inside the box that the temperature may be noted and as near as possible, kept about even.

Naturally the next thing to be considered is the handling of ice, and after it has been delivered, and you are satisfied that the weight is correct, see that it is washed clean before it goes into the box. Artificial ice is preferable when it can be obtained, for many reasons, the cakes are of a regular size, making it more convenient to handle, it is more wholesome, and it does not produce the same amount of slime and dirt as the natural product. But to get the best results from artificial ice the cakes should not be placed close together, but a few inches apart, so as to allow of a circulation of air. Keep plenty of ice in the box, and do not allow the temperature to change to any great extent.

TO KEEP ANTS AND INSECTS OUT

The bane of many a saloon keeper is ants and other insects which get in the mixing and cordial bottles, but they can be exterminated and future attacks prevented with a little care and patience.

At night, on Sundays, and holidays, or whenever the place is closed stand the bottles in glass or china saucers containing a little water, and it will be impossible for any wingless insect to gain access to the stoppers.

Wooden plugs can be put in squirt stoppers.

During the day, or business hours, it would be very inconvenient to have the bottles standing in water, for they would be in constant use, and there would be too much moisture.

If you do not use much in the line of cordials or gum, buy only small quantities at a time, and make them inaccessible to the insect pests.

Borax and powdered sugar will keep roaches away but not if the place is kept unclean and damp.

Keep your place as clean and as dry as possible, and you will find you will be troubled very little.

KEEPING SILVER AND BRASSWARE CLEAN

All silverware, plated or solid, brassware, mirrors, etc., should be kept not only clean, but highly polished. For silverware take lukewarm water and soap, and clean thoroughly with a cloth or brush. After drying apply No. 2 whiting dissolved in water or spirits and apply lightly. Allow it to dry, then rub off with a towel and polish well with a chamois. If there is any of the whiting left in the chasing or crevices remove with a silver brush.

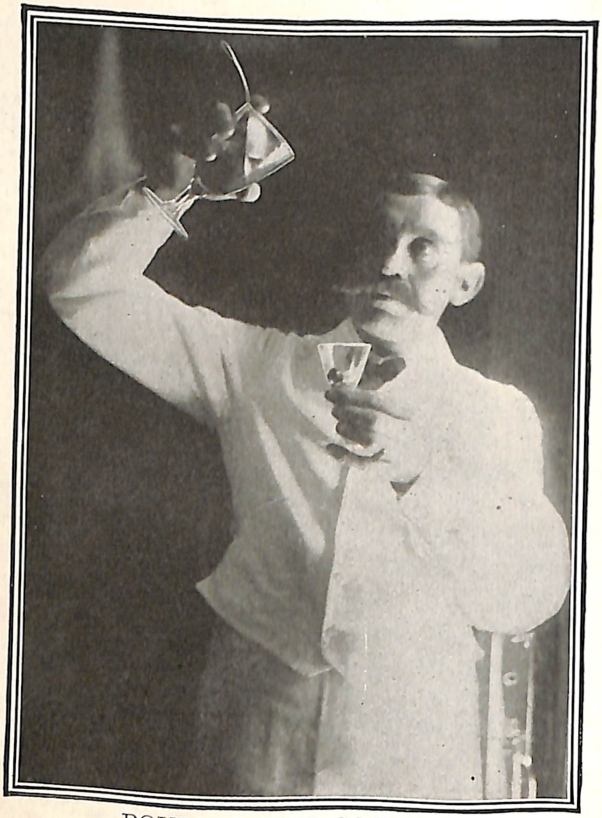
To clean mirrors, rub very quickly the glass with a damp towel until every spot is removed, and then polish with dry towel until the mirror is clean and bright. Use nothing but linen towels, the same as are always used with glassware. Particular attention must be given to the damp towel, and not have it wringing wet, for the simple reason that if it is too moist the water will get into the cracks and joints of the mirror frame. The excessive dampness, no matter how apparently trifling, will cause defects to

the back surface of the mirror and eventually destroy it. In cleaning windows, in front of the store or restaurant, the porter, bartender, waiter, or whoever may be employed to do it, should first dust off all the woodwork before beginning to clean the glass. There is nothing better than a clean towel dipped in plain water to wash off the surface of windows, fanlights, etc. All this cleansing work should be done the first thing in the morning, before the time for customers to appear. Particular notice must be taken not to clean glass when the sun is shining upon it, as the reflections will spoil the best as well as the poorest of plate or common glass. It should be the pride of a man keeping a public place that the entire front of his establishment, containing plate or bevel glass, should look perfectly clean and brilliant, for people are thus able to judge from the exterior of the proprietor's character and disposition. They will also be able to form an opinion of the character of the place by the condition of the closets when visiting the rooms.

Furthermore, in cleaning your front windows, the chandeliers (hanging or stationary), the brass and metal work, the shades and globes, and where there are swinging or removable fixtures, must be handled carefully or they will soon become easily injured, gas will escape, and to the annoyance will be added extra expense. If there is any brasswork connected with the front plates, as well as the push

plates, metal handles, hand or foot rails, hinges, frames and lamps, it should be cleaned and polished before business begins.

It is advisable not to have too much brasswork about a place, as it will mean a lot of work to keep it clean and in good order, and besides, it is too showy, which is liable to be a detriment, rather than otherwise.



POURING THE COCKTAIL.

The cherry is placed in the glass first.

BRIEF HINTS TO BARTENDERS

Ice must always be washed clean before being used, and placed in the glass with either an ice scoop or tongs.

Fruit must not be handled, but picked up with a silver spoon or fork. When beverage is strained in a glass add the fruit after straining; in other cases put the fruit in the glass at once.

In preparing any kind of a hot drink, the glass should always be rinsed first in hot water, so as to lessen the chance of the glass breaking, as well as to serve the drink sufficiently hot.

Shaved ice should be used in cold drinks where spirits form the principal ingredient, and no water is used. When eggs, milk, wine, vermouth, seltzer, or other mineral waters are used in preparing a drink, it is advisable to use small lumps of ice, which should always be removed before serving.

It is difficult to dissolve sugar in spirits; it is always advisable, therefore, to dissolve it in a small

quantity of water. To a very large extent syrup has taken the place of sugar in making cocktails.

When drinks which call for eggs, or milk, or both, are to be made, and hot wine or spirits are to be mixed with them, the latter must always be poured upon the former gradually and stirred briskly all the while, else the milk and eggs will curdle. This is especially the case when large quantities are to be made.

Bottles containing liquors must be kept lying down, as this keeps the corks moist, and prevents evaporation.

Never place any more champagne at a time on the ice than is likely to be used at once, as a second icing injures the flavor and quality. Iced champagne requires careful handling, as cold renders the glass brittle.

In cooling sparkling wines, never allow the bottles to come in contact with the ice. They should be served in an ice pail and the space between the bottles filled with cracked ice.

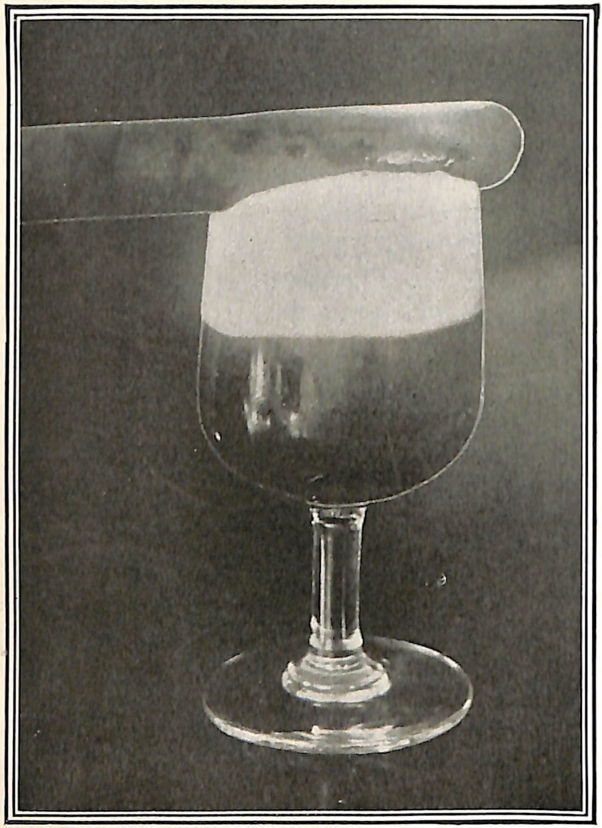
Mineral waters in syphons should be cooled gradually, and not allowed to come in contact with the ice. This rule also holds good in the case of cordials, bitters and syrups, which, however, should be only moderately cool.

Claret, Rhine wines, sherry, port, etc., should not be kept too cold, and in serving, the bottles should be steadily handled, so as not to disturb any sedi-

ment that may be in the bottom of the bottles. Keep unopened bottles lying on their sides so as to keep the corks moist.

Whiskey may be kept directly on the ice, but brandy and other liquors require only a moderate temperature.

Beer should be kept at a temperature of about 40 degrees. Bottled beer should be kept in a cool place, but not in contact with the ice; keep the bottles upright, so that sediment, if there should be any, may settle in the bottom.



THE SCRAPER.

How the excess of froth is removed from beer.

UTENSILS AND TOOLS FOR A BAR

Whether you need all these articles or not depends upon the kind of a saloon you propose to have. The list is for a first class barroom, and is supposed to cover everything. Of course, in a smaller place it may be considerably curtailed.

Ale Mugs,
Brace and Bit,
Beer and Ale Faucets,
Beer and Ale Measures,
Beer and Ale Vents,
Bar Bottles,
Bar Towels,
Bung Starter,
Bar Pitchers,
Cash Registers,
Corkscrews,
Cork Press,
Corks and Stoppers, asstd.,
Cork Pullers,
Cigar Bags,
Cigar Cutters,
Cracker Bowls,
Comb and Brush,
City Directory,
Cups, Tom and Jerry,
Demijohns, assorted,
Dustpan,
Duster and Broom,
Dishes, Fruit,
Boxes, Table and Celery Salt,
Boxes, Pepper,
Business Cards,
Business Directory,
Books, for Bookkeeping,

Brush for Silver,
Brush, for Scrubbing,
Brush, for Window,
Box, Nutmeg,
Bowls, Sugar,
Bowls, Punch, Tom and Jerry.
Envelopes,
Egg Beaters,
Filtering Paper,
Funnels,
Faucets, for Champagne, etc.,
Flasks, assorted,
Forks, Fancy, Fruit,
Gimlet,
Gauge, Liquor,
Gigger,
Grater, Nutmeg,
Hose, for Drawing Liqrs.,
Hot Water Kettle,
Hammer,
Ice Pick,
Ice Cooler,
Ice Shaver,
Ice Scoop,
Ink,
Knives, Lemon,
Labels,
Lemon Squeezers,
Measurers, Liquor, from ½ Gill to 1 Gallon.
Mallet,
Mucilage,
Mop and Wringer,
Matches,
Match Boxes,
Newspapers,
Nails and Screws,
Pitcher, Molasses, Syrup, etc.
Pails, Sugar,
Pails, Slop,
Ruler, to Skim Beer Froth,
Railroad Guide,
Rattan,
Stepladder,
Shot, to Clean Bottles,
Sponge,
Soda, Washing,
Soap,
Stamps, Postage,
Spice, Dist.,
Strainers, Julep and Milk Punch,
Spoons, Long and Short Bar, Sugar,
Shakers.

Thermometer,
Tongs, Sugar,
Toothpicks,
Twine,
Toilet Paper,
Trays,
Wrapping Paper,
Writing Paper,
Whiting, to Clean Silver,

THE FAMOUS HOFFMAN HOUSE BAR, NEW YORK CITY.

GLASSWARE LIST

It is advisable in buying glassware to match the different styles as nearly as possible, so they will present a uniform appearance. Here is a complete list:

Absinthe Strainer,
Ale Mugs,
Apple Toddy, Hot,
Burgundy,
Bordeaux,
Ale, Porter and Beer,
Beer, Pony,
Beer, Shell,
Champagne,
Champagne Cocktail,
Cobbler, or Julep,
Cocktail and Sour,
Cordial,
Claret,
Fizz,
Tom and John Collins,
Rhine,
Port,
Sherry,
Mineral Water,
Tom and Jerry Mugs,
Whiskey,
Pony Brandy,
Water,
Steins,
Glass Pitchers, for Champagne Cup, Claret Cup, etc.,
Finger Bowls, for Bar Spoon and Strainers,
Glass Jars, for Julep Straws.

LIST OF LIQUORS AND CORDIALS

This list does not for obvious reasons, include case goods.

Arrack,
Apple Jack,
Brandies,
Bourbon Whiskey,
Blackberry Whiskey,
Scotch Whiskey,
St. Croix Rum,
Old Tom Gin,
Spirits,
Rye Whiskey,
Irish Whiskey,
Holland Gin,
Jamaica Rum,
Medford Rum,
Sloe Gin.
Absinthe, Green and White,
Boonekamp,
Benedictine,
Mint Cordial.

Amourette,
Angelica,
Anisette,
Creme au Lait,
Curacoa, Red and White,
Creme de Chocolate,
Chartreuse, Green and Yellow,
Creme de Canelle,
Creme de Cocoa,
Creme de Ananas,
Creme de Menthe,
Maraschino,
Vermouth,
Kimmel,
Vanille,
Huile de Fleurs d'Oranges,
Creme de Peppermint,
Parfait d'Amour,
Kirschwasser,

WINE LIST

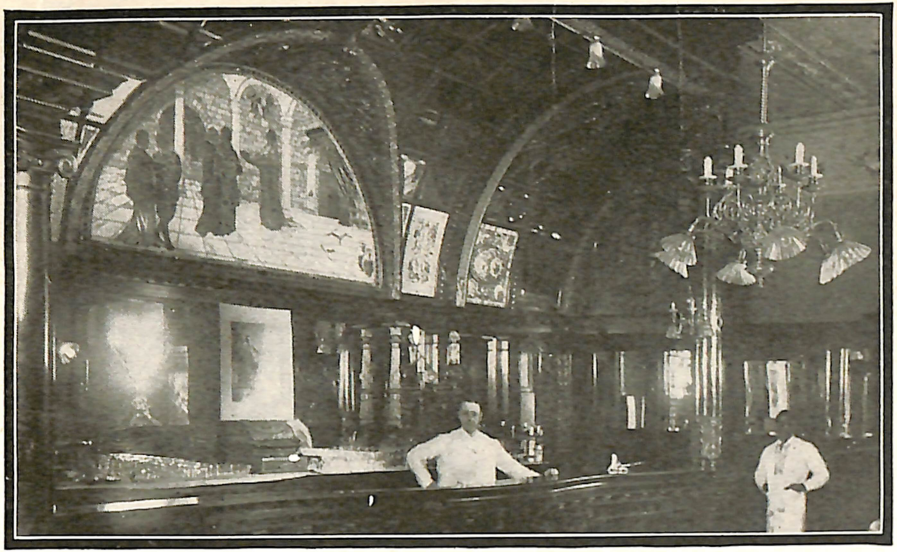
Champagnes,
Clarets,
Catawba,
California,
Burgundy,
Bordeaux,
Rhine and Moselle,
Sauternes,
Spanish,
Port,
Madeira,
Tokay,
Sherry.

SYRUPS

Orange,
Orgeat,
Lemon,
Pineapple,
Raspberry,
Strawberry,
White Gum.

BITTERS

Angostura,
Baker's,
Boonecamp,
East India,
Hostetter's,
Orange,
Stoughton,
Sherry Wine.



THE FAMOUS TOMMY RYAN CAFE at Kansas City, Mo.

INCIDENTALS

Jamaica Ginger,	Pepper,
Milk,	Nutmeg,
Mint,	Allspice,
Honey,	Salt,
Eggs,	Pepper Sauce,
Sugar, Loaf,	Bi-Carb. Soda,
Sugar, Powdered,	Cloves,
Peppermint,	Coffee,
Anti-Pyrene,	Celery Salt,

Bromo Seltzer.

HOFFMAN HOUSE RECIPES.

Some drinks invented by Mr. Mahoney, for which the Hoffman Bar is famous.

J. P. C. Cocktail.

One-half Nicholson gin.

One-half French Vermouth.

Put one slice of orange in glass and fill with shaved ice, shake well and strain into cocktail glass.

Hoffman Highball.

Use large glass.

One lump of ice, a jigger of J. P. C. Scotch and a bottle of plain soda.

Hoffman House Cooler.

Use large glass.

One lump of clear ice, the rind of a whole orange, one jigger of Scotch or rye whiskey. Add bottle of imported ginger ale. To drink slowly.

Hoffman Morning Bracer.

Use mixing glass full of shaved ice.

Add one-third absinthe, two-thirds Vermouth. Shake it well and serve in Delmonico glass, using siphon.

Hoffman House Fizz.

The juice of half a lemon, one-half teaspoonful powdered sugar, one jigger of Plymouth gin; add a teaspoonful of cream. Shake well. Pour into split glass and use syphon; dring while effervescent.

Hoffman House Old Fashioned Whiskey Cocktail.

Use old-fashioned cocktail glass.

One-fourth lump of sugar, two teaspoonfuls of water, crush sugar with muddler, add one dash Booker's bitters, one jigger Wilson whiskey, one slice of orange. Put small bar spoon in glass and serve.

Mahoney Cocktail.

Use mixing glass full of shaved ice.

Add one-half jigger of Nicholson gin, one-half jigger French Vermouth and dash orange bitters; shake well. Pour into cocktail glass and squeeze orange peel on top.

Nutting Cocktail.

Use mixing glass full of shaved ice.

Add two-thirds Plymouth gin, one-third French Vermouth, one drop orange bitters. Stir well and serve.

Hoffman House Punch.

For Party of Six or More.

Use punch bowl and one large piece clear ice.

The juice of two lemons.
The juice of two oranges.
One-half jigger St. Croix Rum.
One jigger Maraschino.
One jigger White Curacoa.
Two jiggers brandy.
Two quarts champagne.
One pint Burgundy.

Add quart Apollinaris. Before serving sweeten according to taste and fruit well.

ABSINTHE.

As there are several ways of mixing absinthe it is best to inquire in what manner the customer desires it before attempting to serve it.

Old French Style.

Place a pony glass of absinthe into a large glass; take the top part of a French absinthe glass; fill this with fine ice and water, and it will drip through the hole into the glass containing the absinthe; let it continue dripping until there is about two parts water to one of absinthe, and serve.

Absinthe—American Style.

Three-quarter glass fine ice.
Six dashes gum syrup.
One pony glass absinthe.
Three wine-glasses water.

Shake ingredients until outside of shaker is covered with ice; then strain in large bar glass and serve. This is also called Frapped Absinthe.

Absinthe—Italian Style.

One pony glass absinthe.
Few lumps broken ice.
Three dashes Maraschino.
One-half pony glass Anisette.

Pour ice water slowly into the mixture, stir with a spoon and serve.

"Arf and Arf" or Black and Tan.

Use large ale glass.

This is a common English drink and means half porter and half ale, but in this country we use half old ale and half new.

It is always best to ask the customer how he desires it.

Absinthe Cocktail.

Use large bar glass.

Fill with ice.
About three dashes gum syrup.
One dash Boker's Bitters.
Dash Anisette.
One-quarter wine-glass water.
Three-quarter wine-glass absinthe.

Shake until almost frozen and then strain in cocktail glass, and serve after squeezing a lemon peel on top.

Apple Jack Cocktail.

Use large bar glass.

One-half full of shaved ice.
Two dashes gum syrup.
Two dashes bitters.
One dash Curacoa.
One wine-glass apple jack.

Stir with spoon, and after straining into cocktail glass, add cherry or olive, and squeeze lemon peel on top.

Star Cocktail.

Use large bar glass.

Three-quarters glass of shaved ice.
One or two dashes gum.
One dash Curacoa.
Three dashes bitters.
One-half wine-glass French Vermouth.
One-half wine-glass applejack.

Stir with spoon, and after straining in cocktail glass, serve after squeezing lemon peel on top.

Irish Cocktail.

Use large bar glass.

Fill glass with shaved ice.
Two dashes of absinthe.
One dash Maraschino.
One dash Curacoa.
Two dashes bitters.
One wine-glass of Irish whiskey.

Stir well with spoon, and after straining in cocktail glass, put in medium olive and squeeze lemon peel on top.

Martini Cocktail.

Use large bar glass.

Fill glass with ice.
Two dashes gum syrup.
Two or three dashes bitters.
One dash Curacoa—absinthe, if asked for.
One-half wine-glass Old Tom gin.
One-half wine-glass Vermouth.

Stir with spoon, and after straining in cocktail glass, put in cherry or olive, and serve after squeezing lemon peel on top.

Oyster Cocktail.

Use medium wine-glass.

Enough catsup to fill the bottom of the glass.
Two medium-size oysters.
Pepper and salt to season well.
One dash lemon juice and serve.

(Larger glasses and larger portions are served in restaurants.)

Brandy Cocktail.

Use small bar glass.

Take three or four dashes of gum syrup.
Two dashes of bitters (Boker's or Angostura).
One wine-glass of brandy.
One or two dashes of Curacoa.

Fill the glass one-third full of shaved ice; shake up well and strain into a cocktail glass. Twist a small piece of lemon rind in it and serve.

Vermouth Cocktail.

Use small bar glass.

Two dashes of Boker's bitters.
One wine-glass of Vermouth.
One-quarter slice of lemon.

Shake the bitters and Vermouth with a small lump of ice, strain in a cocktail glass in which the lemon has been placed. If the customer prefers it very sweet, add two dashes of gum syrup.

Cincinnati Cocktail.

Use large bar glass.

One-half glass of beer.

One-half glass of soda or ginger ale.

This is a particularly palatable drink for warm weather.

Champagne Cocktail.

Pint bottle of wine makes three drinks.

Take one lump of sugar.

One or two dashes of Angostura bitters.

One small lump of ice.

Fill the goblet with wine, stir up with a spoon, and serve with a thin piece of twisted lemon peel.

A quart bottle of wine will make six cocktails.

Coffee Cocktail.

Use large bar glass.

Take one teaspoonful powdered white sugar.

One fresh egg.

One large wine-glass of port wine.

One pony of brandy.

Two or three lumps of ice.

Break the egg into the glass, put in the sugar, and lastly the port wine, brandy and ice.

Shake up very thoroughly and strain into a medium bar goblet. Grate a little nutmeg on top before serving.

The name of this drink is a misnomer, as coffee and bitters are not to be found among its ingredients, but it looks like coffee when it has been properly concocted, and hence probably its name.

Gin Cocktail.

Use small bar glass.

Take three or four dashes of gum syrup.
Two dashes of bitters (Boker's).
One wine-glass of Holland gin.
One or two dashes of Curacoa.

Fill the glass one-third full of shaved ice, and strain into a cocktail glass. Twist a small piece of lemon peel, place it in the glass, and serve.

Japanese Cocktail.

Use small bar glass.

Fill one-half with shaved ice.
Two dashes gum.
Two dashes bitters.
Two dashes Maraschino.
One glass of Himmel's Wasser.

Mix well with spoon, strain in fancy cocktail glass, and serve with a twist of lemon peel on top.

Silver Cocktail.

Use large bar glass.

One dash gum.
Two dashes orange bitters.
Three dashes Maraschino.
One-half wine-glass French Vermouth.
One-half wine-glass gin.

Stir with spoon, strain in cocktail glass, and serve after squeezing piece of lemon peel.

Coronation Cocktail.

This drink, arranged by Joseph Rose, of Murray Bros.' Cafe, 184 Market Street, Newark, N. J., won second prize in the POLICE GAZETTE Bartenders' Contest for 1903.

Use Mixing Glass.

Fill half with cracked ice.
Two dashes Maraschino.
Three dashes orange bitters.
One pony French Vermouth.
One gill dry sherry.

Stir well, strain into cocktail glass, add olive and twist lemon peel on top.

Bijou Cocktail.

Use large bar glass.

Three-quarter glass filled with shaved ice.
One-third wine-glass green Chartreuse.
One-third wine-glass Italian Vermouth.
One-third wine-glass Plymouth gin.

Stir well with the spoon, and after straining in cocktail glass, add cherry or small olive, and serve after squeezing lemon peel on top.

Montana Cocktail.

Use large bar glass.

Three-quarters full of shaved ice.
Two dashes Anisette.
Two dashes bitters.
One-half wine-glass French Vermouth.

Stir with spoon, strain in cocktail glass, and serve, after squeezing piece of lemon peel on top.

Jersey Cocktail.

Use large bar glass.

Take one teaspoonful of fine white sugar.
Two dashes of bitters.
Three or four lumps of ice.

Fill tumbler with cider, mix well with a spoon, and remove the ice before serving.

Old Tom Gin Cocktail.

Use small bar glass.

Fill glass with shaved ice.
Three or four dashes gum syrup.
One or two dashes Angostura or Boker's bitters.
One or two dasnes Curacoa.
One wine-glass Old Tom gin.

Stir well, strain, twist a piece of lemon peel on top. Serve.

Saratoga Cocktail.

Use large bar glass.

One-half glass of shaved ice.
Two dashes pineapple syrup.
Two dashes bitters.
Two dashes Maraschino.
Three-quarters glass old brandy.

Mix with bar spoon, and after straining put a couple of strawberries on top, twist a piece of lemon peel, and top with one squirt of champagne.

Morning Cocktail.

Use medium bar glass.

Three or four dashes of gum syrup.
Two dashes of Curacoa (red).
Two dashes of Boker's or Angostura bitters.
One dash of absinthe.
One pony of best brandy.
One pony of whiskey.

Soda Cocktail.

Use large bar glass.

Some lumps of broken ice.
Five dashes of bitters.
One or two slices orange.

Fill glass with lemon soda, have teaspoon filled with powdered sugar for customer to put in himself. In mixing do not let foam spread over glass.

Turf Cocktail.

Use large bar glass.

One-half glass shaved ice.
Two dashes orange bitters.
Two dashes Maraschino.
Two dashes absinthe.
One-half wine-glass French Vermouth.
One-half wine-glass Plymouth gin.

Stir with spoon, strain in cocktail glass, put in olive and serve.

Washington Cocktail.

Use small wine-glass.

One-half pony brandy.
One pony French Vermouth.
Three dashes Angostura bitters.
Three dashes gum syrup.

Trilby Cocktail.

Use large bar glass.

Fill glass with shaved ice.
Two dashes absinthe.
Two dashes orange bitters.
Two dashes Parfait d'Amour.
One-half wine-glass Scotch whiskey.
One-half wine-glass Italian Vermouth.

Stir with spoon, strain in cocktail glass, put in cherries, squeeze lemon peel on top, and serve.

Tuxedo Cocktail.

Use large bar glass.

One-half glass shaved ice.
One dash Maraschino.
One dash absinthe.
Three dashes orange bitters.
One-half wine-glass French Vermouth.
One-half wine-glass Old Tom gin.

Stir with spoon, strain in cocktail glass, put in cherry, squeeze lemon peel on top and serve.

Prairie Cocktail.

One teaspoonful white vinegar.

One fresh egg.
Dash of pepper and salt.
Three drops Tabasco.
Teaspoonful of Worcestershire.

Southern Club Manhattan Cocktail.

Mixing glass.

Two-thirds full shaved ice.
One dash syrup.
Four dashes Curacoa.
Two dashes Maraschino.
Two dashes Peychaud Bitters.
One small jigger Italian Vermouth.
One small jigger rye whiskey.

Strain into cool cocktail glass, squeeze orange peel on top and serve. Don't put peel in glass.

Mint Cocktail.

Use large bar glass.

Crush three sprigs mint, fresh.
Two dashes Orange Bitters.
Two dashes syrup.
One dash Absinthe.
One jigger whiskey.
Cracked ice.
One squirt seltzer.

Mix with spoon, strain in cocktail glass and serve.

Manhattan Cocktail.

Use large bar glass.

Fill glass with ice.
One dash gum syrup.
One or two dashes orange bitters.
One dash Curacoa—absinthe, if asked for.
One-half wine-glass whiskey.
One-half wine-glass Vermouth.

Stir with spoon, strain in cocktail glass, and serve after squeezing lemon peel on top.

Olivette Cocktail.

Use large bar glass.

One-half glass shaved ice.
Two dashes gum.
Three dashes orange bitters.
Three dashes absinthe.
One wine-glass Plymouth gin.

Stir with spoon, and after straining in cocktail glass put in olive and serve after squeezing lemon peel on top.

Tropical Cocktail.

Fill mixing glass with cracked ice.
One dash of Aromatic Bitters.
Three dashes of gum.
One dash of Orange Bitters.
One-fourth jigger Creme-de-Cacao (a la Vanilla).
One-fourth jigger Marasquin.
One-half jigger French Vermouth.

Mix well with bar spoon, strain off into cocktail glass, add cherry or other fruit in season, squeeze lemon peel on top and serve.

Derby Cocktail.

[This drink, arranged by E. G. De Gasteaux, of Canal and Vine Streets, Cincinnati, O., was awarded third prize in the POLICE GAZETTE Bartenders' Contest for 1903.]

Use mixing glass.

Two dashes Pench and Bitters.
One sprig fresh mint.
One jigger Gordon gin.

Stir and strain into cocktail glass, serve with olive.

Ping Pong Cocktail.

[This recipe, arranged by James E. Bennett, of the Broken Heart Cafe, 16 South Broadway, St. Louis, Mo., won the POLICE GAZETTE Bartenders' Medal for 1903.]

Use mixing glass.

Three dashes lemon juice.
One-half jigger sloe gin.
One-half jigger Cream-Yvette.

Fill glass with fine ice, mix and strain in cocktail glass, add cherry.

(Do not get too sweet.)

Automobile Cocktail.

Two dashes gum.
Two dashes of Orange Bitters.
Equal proportions (one-third) of Italian Vermouth, Scotch whiskey and Old Tom gin.
Serve with a cherry, or an olive, as desired.

Police Gazette Cocktail.

Use bar glass.

One wine glass whiskey.
Three dashes gum syrup.
Two dashes Angostura Bitters.
Two dashes Curacoa.
Two dashes Maraschino.
Two dashes Vermouth.

Mix with cracked ice, serve in cocktail glass with two cherries.

Royal Fox Cocktail.

Use small bar glass.

One-half full of shaved ice.
Three dashes of Angostura bitters.
Two dashes gum syrup.
Large pony brandy.
Pony of Vermouth.

Shake well, strain into cocktail glass, add a quarter of a slice of lemon and serve.

Whiskey Cocktail.

Use large bar glass.

One-half glass shaved ice.
Two dashes gum syrup.
Two dashes bitters.
One dash Curacoa.
One wine-glass whiskey.

Stir with spoon, strain in cocktail glass, put in cherry or olive, squeeze lemon peel on top and serve.

Du Barry Cocktail.

One dash Boonekamp bitters, two dashes absinthe, two dashes gum syrup, one pony French Vermouth, one pony of dry gin, ice; serve in cocktail glass with quarter slice of orange.

Harvard Cocktail.

Use mixing glass.

One dash of gum syrup, three dashes Boker's bitters, one-half Italian Vermouth, one-half of brandy, ice; strain into cocktail glass; lemon on top.

Princeton Cocktail.

Use mixing glass.

Two dashes orange bitters, three-quarters Tom gin, fill with ice; strain into cocktail glass, add one good dash of Port wine carefully and let it settle to the bottom before serving; lemon on top.

Yale Cocktail.

Three dashes orange bitters, one dash Boker's bitters, add a portion of Tom gin, ice, mix, strain into cocktail glass, add a squirt of syphon, lemon on top.

Solace Cocktail.

Use punch glass.

Half a spoon of sugar dissolved in one-fourth jigger or claret, fill glass half full fine ice, two dashes Angostura, one-quarter jigger Vermouth, one-half jigger rye whiskey, one teaspoon imported absinth; stir and strain in cocktail glass with piece of twisted lemon peel.

Sherry Cocktail.

Large bar glass half full cracked ice.

One dash Angostura, three dashes syrup, three dashes Curacoa, one-quarter jigger Vermouth, one jigger sherry wine; stir well with spoon, strain in cocktail glass and serve with cherries.

Mountain Cocktail.

Large whiskey glass full of whiskey, little shaved ice, six dashes of Tonka bitters, five dashes of lemon syrup, six dashes of sugar syrup, five dashes of Vermouth, white of a beaten egg, one cherry; strain in cocktail glass.

Tom L. Cocktail.

Fill mixing glass two-thirds full cracked ice, two dashes orange bitters, two dashes gum syrup, one-half pony Damiana bitters, one-quarter pony Bourbon whiskey; stir well, strain into cocktail glass and serve with cherry or fruit in season.

Philippino Cocktail.

Press one olive in glass, two dashes Pepsin bitters, one-fifth French Vermouth, one-fifth brandy, three-fifths Plymouth gin, fill glass with chipped ice, stir well, serve in fancy glass.

Speedway Cocktail.

Four dashes absinthe, two dashes Maraschino, three dashes orange bitters, one wine glass Irish whiskey; fill mixing glass with shaved ice, stir contents well, strain off into cocktail glass, twist lemon skin on top and serve.

Gazette Cocktail.

Mixing glass half full of ice.

Two dashes gum, two dashes Angostura, two dashes of Curacoa, one-half wine glass whiskey, one-half wine glass brandy; stir well, strain into cocktail glass, add a cherry, squeeze lemon peel.

Modern Cocktail.

Bar glass half full of ice.

Three dashes lemon juice, one dash orange bitters, one dash absinthe, four dashes of syrup, one-half jigger of Scotch whiskey, one-half jigger Sloe gin; mix well and strain in cocktail glass with cherry.

Southern Club Martini Cocktail.

Use mixing glass two-thirds full shaved ice.

Place water and cool cocktail glass before customer, two dashes syrup, four dashes Curacoa, two dashes Maraschino, one small jigger Italian Vermouth, one small jigger Gordon gin or any good double-stamp gin; stir well, strain into cocktail glass, squeeze piece of orange peel on top and serve; don't put peel in glass.

Eagle Cocktail.

Use mixing glass filled with ice.

Two dashes syrup, two dashes orange bitters, two dashes Angostura, two dashes Vermouth, four dashes Absinthe, one-half wine glass gin; stir with spoon and strain into cocktail glass with or without olive.

Lemon Cocktail.

Fill mixing glass two-thirds full fine ice, one teaspoonful syrup, one or two dashes orange bitters, one or two dashes Peychaud bitters, three-quarters wine glass Old Crow whiskey, juice of half a lemon; stir well, strain into a cooled cocktail glass with fruit if desired.

Celery Cocktail.

Take pony beer glass three-quarters full of Dr. Brown's celery tonic, one-half pony glass of Creme de Menthe, three dashes Angostura aromatic bitters and serve.

Richards Famous Cocktail.

First prize, 1907—Fred. H. Kramer, Richards Hotel, Portland, Oregon.

Fill mixing glass with cracked ice, then add a jigger of California white grape juice, also a jigger of whiskey, then a dash of orange bitters; stir well and serve in a cocktail glass that has been chilled; garnish glass with Maraschino cherry and a slice of orange which has a niche so it will hang on the side of the glass.

Scotch Cocktail.

Second prize, 1907—F. C. Coutts, with J. F. Charles Cabinet Saloon, South Butte, Montana.

Use mixing glass half full of cracked ice, three dashes of gum syrup, two dashes of Maraschino, two dashes orange bitters, one pony Scotch whiskey, one pony French Vermouth; stir well; strain in cocktail glass; add sherry and twist lemon peel.

Gazette Cocktail.

Third prize, 1907—William Reno, at George J. Gradwohl's Freerstone Cafe, 503-5 Monroe Street, Toledo, Ohio.

Use mixing glass half full of cracked ice, one-half brandy, one-half Vermouth, two dashes orange bitters, two dashes gum syrup, one or two dashes lemon juice; serve with one whole slice of lemon.

Club Cocktail.

Fill mixing goblet half full of fine ice, two dashes gum, two dashes orange bitters, one dash chartreuse, one-third drink Italian Vermouth, two-thirds drink Old Tom gin; stir well and serve with cherry.

York Cocktail.

Two dashes orange bitters, equal amount of Italian and French Vermouth and one dash Dougbenia tonic.

Bronx Cocktail.

Equal parts of French and Italian Vermouth, piece of orange peel in mixing glass, small drink of dry gin; frappé and strain off; use plenty of fine ice.

Old Fashioned Whiskey Cocktail.

Take a whiskey tumbler, and put into it:

One-fourth of a teaspoonful of sugar.

Two small lumps of ice.

Two or three dashes of bitters (Boker's genuine only).

One or two dashes of curacoa or absinthe if required.

One wine glass of whiskey.

Stir up well with a spoon until the ingredients are well mixed, squeeze a piece of lemon peel on top, and serve, in the same glass.

Appetizer Cocktail.

One-third wine glass brandy.
One-third wine glass Maraschino.
One-third wine glass Red Curacoa.
Three dashes Orange Bitters.
Two dashes Angostura Bitters.

Shake well, strain and serve with a piece of lemon peel.

Chicago Cooler.

Use large punch glass.

One piece of ice.
One teaspoonful lemon juice
One bottle imported ginger ale.

Float a little claret on top and serve.

Panama Cooler.

A large goblet.

One-third full cracked ice.
Juice of one-half orange.
Two dashes lime juice.
One jigger Rhine wine.
One jigger sherry.
One-half bar spoonful sugar.
Three or four dashes Maraschino.

Stir well and fill the balance of glass with ice; decorate with fruit and serve with straw.

Hock Cobbler.

Same as Catawba, using Hock wine instead.

Champagne Cobbler.

Bottle of wine to four large bar glasses.

One teaspoonful powdered sugar.
One piece of orange and lemon peel.
One-third full shaved ice.

Fill with wine, decorate with seasonable berries and serve with straws.

Whiskey Cobbler.

Use large bar glass.

One and one-half wine-glasses whiskey.
Half tablespoonful of sugar, well dissolved.
One slice of orange, quartered.
One dash of Maraschino.

Fill glass with fine ice, stir well and dress with fruits. Serve with a straw.

Sherry Cobbler.

This is made the same as the Catawba cobbler, with the addition of a couple of pieces of pineapple and the substitution of Sherry for Catawba wine.

Claret Cobbler.

This is made the same as the Catawba cobbler, substituting claret for Catawba wine.

Catawba Cobbler.

Use large bar glass.

One teaspoonful powdered sugar dissolved in a little water.
One slice of orange, quartered.
One-half glass shaved ice.

Fill with Catawba wine, ornament with seasonable berries and serve with straws.

Sauterne Cobbler.

This is made the same as the Catawba cobbler, substituting Sauterne for Catawba wine.

Brandy Crusta.

Rub a sliced lemon around the rim of a cocktail glass, and then dip the glass in pulverized white sugar, so that the sugar will adhere to the edge of the glass. Pare half a lemon so that the paring will be in one piece, and then fit the piece in the wine-glass. After which mix the following ingredients:

Use small bar glass.

Three dashes gum syrup.
One dash bitters.
One wine-glass brandy.
Two dashes Curacoa.
One dash lemon juice.

Shake up well and strain in the cocktail glass which has been prepared.

Whiskey Crusta.

The Whiskey Crusta is made in the same manner, using whiskey instead of brandy.

Gin Crusta.

Gin Crusta is made in the same manner, using gin instead of brandy.

Blue Blazer.

Use two silver-plated mugs.

One teaspoonful powdered sugar, dissolved in a little hot water.

One wine-glass Scotch whiskey.

Set the liquid on fire, and, while blazing, pour three or four times from one mug into another. This will give the appearance of a stream of liquid fire. Twist a piece of lemon peel on top with a little grated nutmeg, and serve.

As this preparation requires skill, it is quite requisite that the amateur should practice with cold water at first.

Bishop.

Use large soda glass.

One teaspoonful of powdered sugar, dissolved in wine-glass of water.

Two thin slices lemon.

Two or three lumps of fine ice.

Two dashes of Jamaica rum.

Fill glass with claret or red Burgundy; shake well, remove ice and serve.

Black Stripe.

Use small bar glass.

One wine-glass St. Croix rum or Jamaica.

One tablespoonful New Orleans molasses.

If called for in summer, stir in about a tablespoonful of water and cool with fine ice.

If in the winter, fill the glass with boiling water, grating a little nutmeg on top, and serve.

Brandy Champerelle.

Use sherry wine glass.

One-quarter wine-glass red Curacoa.
One-quarter wine-glass Chartreuse.
One quarter wine-glass Anisette.
One-quarter wine-glass Kirschwasser or Brandy, as desired.

Use sherry glass instead of spoon for pouring cordials, and keep liquors from mingling.

Brandy and Soda, Split Soda and Brandy.

Use large bar glass.

Three or four lumps ice.
One wine-glass brandy.
Fill up with plain soda.
Mix well with spoon.

The above is a pleasing drink for summer, and is called by the English, Brandy Split.

Brandy Straight.

Use small bar glass.

Put a piece of ice in the glass and let the customer serve himself from the bottle, with water on the side.

Whiskey Straight and Gin Straight are served in the same way.

Brandy and Ginger Ale.

Use large soda glass.

One wine-glass brandy.
Two or three lumps of ice.
Fill glass with imported ginger ale.

Brandy and Gum.

Use whiskey glass.

Three or four dashes gum syrup.
One or two lumps ice.

Place a spoon in the glass, and hand with a bottle of brandy to the customer. When any other liquor is called for it is used in the same manner.

Pony Brandy.

Use small bar glass.

Set before the customer a small bar glass, and another containing ice water.

Fill a pony glass with best brandy, and pour it into the empty glass.

The fancy way to serve is to fill a pony glass to the brim with brandy, cover it with the inverted bar glass, press both glasses tightly together and turn them over quickly, so the pony glass will remain upside-down in the bar glass without the brandy escaping.

Brandy Daisy.

Use large bar glass.

One-half tablespoonful sugar.
Two dashes lemon juice.
Dissolve well with spoon in a squirt of seltzer.
One-half glass yellow Chartreuse.
Fill with shaved ice.
Add one glass brandy.

Stir with spoon, put fruit in bar glass, strain liquor into it, and serve.

Gin Daisy.

Use small bar glass.

Take three or four dashes of orgeat, or gum syrup.
Three dashes of Maraschino.
The juice of half a small lemon.
One wine-glass of Holland gin.
Fill the glass one-third full of shaved ice.
Stir with spoon, strain into a large cocktail glass, and fill up with seltzer or Apollinaris water.

Whiskey Daisy.

Use small bar glass.

Take three dashes gum syrup.
Two dashes orgeat syrup.
The juice of half a small lemon.
One wine-glass of Bourbon or rye whiskey.
Fill glass one-third full of shaved ice.
Stir with spoon, strain into a large cocktail glass, and fill up with seltzer or Apollinaris water.

Santa Cruz Rum Daisy.

Use small bar glass.

Three or four dashes gum syrup.
Two dashes Maraschino.
Juice of one-half small lemon.
One wine-glass Santa Cruz rum.
Fill glass one-third shaved ice.
Stir thoroughly, strain in cocktail glass and serve.

Brandy Fix.

Use large bar glass.

Fill glass with fine ice.
Half tablespoonful sugar dissolved in half wine-glass seltzer water.
One-half pony glass pineapple syrup.
One wine-glass brandy.
Stir with a spoon. Dress with fruits. Serve with a straw.

Gin Fix.

Use large bar glass.

One-half tablespoonful sugar in a little seltzer.
One-half pony pineapple syrup.
Fill glass with fine ice. One wine-glass of Holland gin. Stir well. Dress with fruits and serve with a straw.

Whiskey Fix.

Use large bar glass.

Three-quarter glass fine ice.
One-half tablespoonful sugar.
Two or three dashes lemon juice.
Half pony pineapple syrup.
One wine-glass whiskey.
Stir well and dress with fruit. Serve with a straw.

Elk's Fizz.

Use large size bar glass.

[This recipe, by Peter F. Sindar, St. Paul, Minn., won the POLICE GAZETTE bartenders' medal for 1901.]

One-half lemon.
One dessert spoonful sugar.
One jigger rye whiskey.
One-half jigger port wine.
White of one egg.

Shake well, strain in small fizz glass; fill with fizz same as Swiss Ess, and serve with sliced pine-apple.

Brandy Fizz.

Use large bar glass.

One-half tablespoonful fine sugar.
Three dashes lemon juice.
One wine-glass brandy.
One or two dashes of white of egg.
Three-quarters of glass fine ice.

Mix with spoon and strain into a fizz glass; fill up with seltzer or vichy. This must be drank immediately.

Gin Fizz.

Use large bar glass.

One-half tablespoonful sugar.
Three or four dashes lemon juice.
One-half glass shaved ice.
One wine-glass Old Tom gin.

Stir well with a spoon; strain into a fizz glass. Fill up with seltzer or vichy water and do not fail to drink quickly.

Golden Fizz.

Use large bar glass.

One egg (yolk only).
Three-quarter tablespoonful sugar.
Two or three dashes lemon juice.
One wine-glass Old Tom gin or whiskey.
Three-quarters of the glass fine ice.

Use the shaker well; strain into a fizz glass. Fill up with seltzer or vichy; then mix with spoon, and serve to be drank at once.

Whiskey Fizz.

One-quarter teaspoonful fine sugar.
Two or three dashes lemon juice.
One wine-glass whiskey.
Three-quarters glass full of fine ice.

Stir up well; strain into a fizz glass; fill it with seltzer water or vichy. Serve to be drank at once.

Silver Fizz.

Use large bar glass.

One-half tablespoonful of sugar.
Two or three dashes lemon juice.
One wine-glass Old Tom gin, dissolved well, with squirt of whiskey.
One egg (white only).
Glass three-quarters full shaved ice.

Shake with shaker; strain in fizz glass; fill from syphon, mix with spoon, and serve quickly to be drank at once.

Eagle Fizz.

Use large bar glass.

One tablespoonful of pulverized sugar.
Three dashes lemon juice.
The white of one egg.
One wine-glass of gin.
One dash of Creme de Vanille.
Two dashes of Orange Flower water.
One dash of seltzer water.
Fine shaved ice.

Fill glass with rich milk; shake well and strain; serve in same glass, but with thin punch glass to drink from.

Telephone Fizz.

Use large bar glass.

Fill half full with fine ice.
One teaspoon sugar.
One pony glass French brandy.
One pony Maraschino.
One raw egg.

Shake well; strain in stem glass and fill with seltzer.

Gazette Fizz.

Use mixing glass.

Yolk of an egg.
Two teaspoonfuls powdered sugar.
Three dashes lemon juice.
One pony Martell brandy.
One-half glass shaved ice.

Shave well; strain in fizz glass; fill up with seltzer and drink immediately.

Buffallo Fizz.

Use large bar glass.

One-half a lemon, one bar spoon powdered sugar, one jigger rye whiskey, one-half jigger sherry wine, white of one egg; shake well, strain into small fizz glass, fill with fizz, same as Swiss Ess, and serve with a slice of orange.

Goblet Fizz.

Quarter of a lemon maced in glass, two dashes gum syrup, one-half jigger Port wine, one-half jigger Bourbon whiskey, two dashes Jamaica rum, two dashes Maraschino, one-half jigger Rhine wine; fill glass with shaved ice, stir well, strain in goblet, fill with seltzer and serve.

Southern Club Royal Gin Fizz.

Use large mixing glass two-thirds full shaved ice.

Juice of half a lemon, or use from lemon squirt bottle same amount, use judgment, one ordinary sized drink of gin, Gordon or domestic, sugar to taste, one whole egg, milk to suit; shake well, strain into large fizz glass; add to above two squirts orange flower water; squeeze orange peel in fizz glass and leave peel in glass; fill up with White Rock water or any good mineral water; stir well and serve while foaming.

Angels Fizz.

Mixing glass half full cracked ice.

One-half whiskey glass Martell brandy, one-half whiskey glass Old Tom gin, one-third whiskey glass juice of bottled pineapple; strain into a thin soda glass, fill glass two-thirds with soda, take a bar spoon of sugar, stir and drink.

Loop-the-Loop Fizz.

Take mixing glass, one lime, two bar spoons sugar, muddle well, two dashes Curacoa, two dashes Maraschino, white of an egg, one jigger Sloe gin; shake well, strain in fizz glass, and syphon with seltzer.

Panama Fizz.

Mixing Glass.

Half full of shaved ice, juice of one-half lemon, tablespoonful of powdered sugar, two small dashes Boonekamp bitters, one-half jigger Sloe gin, one-half jigger French Vermouth, white of one egg; shake well and strain into fizz glass, fill with seltzer and serve.

Whiskey Flip.

Same as Gin Flip, but use whiskey instead of gin.

Pan American Flip.

Use large bar glass.

Two spoonfuls powdered sugar.
Three dashes Orgeat syrup.
One pony Creme de Menthe.
One pony whiskey.
Plenty of fine ice.

Fill with milk and shake well. Serve with cherry.

Gin Flip.

Use large bar glass.

One teaspoonful sugar dissolved in a little seltzer water.
One wine-glass Holland gin.
One fresh egg.
Two or three lumps of ice.

Shake well, and strain into a fancy glass; grate a little nutmeg on top, and serve.

Fox Flip.

Use large bar glass.

One-half full shaved ice.
Juice half lemon.
Three bar spoons pulverized sugar.
One jigger whiskey (or gin).
One egg.

Shake well and strain into thin lemonade glass, and fill with ginger ale.

Sherry Wine Flip.

Same as Port Flip, but use sherry instead of port.

Brandy Flip.

Use large bar glass.

Half fill glass with fine ice.
One egg beaten thoroughly.
One-half tablespoonful sugar.
One wine-glass brandy.

Use the shaker in mixing; strain into a fancy bar glass; grate a little nutmeg on top, and serve.

Rum Flip.

Same as Gin Flip, but use Jamaica rum instead of gin.

Port Wine Flip.

Use large bar glass.

One fresh egg.
One-half tablespoonful of sugar.
Three-quarters glass shaved ice.
One wine-glass port wine.

Shake in shaker; strain in wine-glass; grate nutmeg on top, and serve.

Orgeat Milk Punch.

Use large bar glass.

One and one-half tablespoonful Orgeat syrup.
One and one-half wine-glass brandy.
Juice of one-half lemon.

Fill glass with shaved ice, shake well; ornament with berries in season, and dash port wine on top; serve with a straw.

Claret Punch.

Use large bar glass.

One teaspoonful powdered sugar.
One slice lemon.
Two slices orange.

Fill glass with fine ice. Pour in claret. Shake well. Dress with fruit in season, and serve with a straw.

Sauterne Punch.

One teaspoonful powdered sugar.
One slice lemon.
One slice orange.
One piece pineapple.

Fill glass with shaved ice. Pour in Sauterne almost to brim; shake well, dress with berries and serve.

Gin Punch.

Use large bar glass.

One tablespoonful of powdered white sugar, dissolved in a little seltzer water.
One tablespoonful raspberry syrup.
One and one-half wine-glass of Holland gin.
Juice of half a small lemon.
One slice of orange (cut in quarters).
One piece of pineapple.
One or two dashes of Maraschino.

Fill the tumbler with shaved ice, shake well, and dress the top with sliced lime and berries in season.

Medford Rum Punch.

Use large bar glass.

Three-quarter tablespoonful of sugar; dissolve well.
Two or three dashes lemon juice.
Fill glass with fine ice.
One and one-half glass Medford rum.
One dash Jamaica rum.
Stir well with spoon. Dress with fruits in season, and serve with straws.

Whiskey Punch.

Use large bar glass.

One tablespoonful powdered sugar, dissolved in a little water.
Juice of one-half small lemon.
One and one-half wine-glass whiskey.
Fill glass with shaved ice, shake well; dress with lemon and berries, and serve with straws.

Curacoa Punch.

Use large bar glass.

One tablespoonful powdered sugar dissolved in a little water.
Juice of one-half lemon.
One-half pony glass Curacoa (red).
One-half wine-glass Jamaica rum.
Fill with fine ice and shake well.
Dress with fruits in season and serve with a straw.

Brandy Punch.

Use large bar glass.

Dissolve one teaspoonful of sugar in a little water.
One teaspoonful raspberry syrup.
One wine-glass brandy.
One-half wine-glass Jamaica rum.
Juice of one-half lemon.
Two slices orange.
One piece pineapple.

Fill tumbler with shaved ice; shake thoroughly, and after dressing the top with berries in season, serve with straws.

Egg Milk Punch.

Use large bar glass.

One teaspoonful of fine white sugar.
One wine-glass of brandy.
One-quarter wine-glass Santa Cruz rum.
One egg.
Small lump of ice.

Fill the glass with pure fresh milk, shake the ingredients well together, and strain into a large glass.

Hot Scotch Whiskey Punch.

Use medium bar glass—warm.

Two wine-glasses boiling water.
Two lumps loaf sugar.
One wine-glass Scotch whiskey.

Dissolve the sugar with one wine-glass of the water, then pour in the whiskey; add the balance of the water, and add a thin slice of lemon. Rinse glass in warm water before using.

Imperial Punch.

To make one quart.

One bottle claret.
One bottle soda water.
Four tablespoonfuls powdered sugar, dissolved in a little of the soda.
One-quarter teaspoonful grated nutmeg.
One liquer glass Maraschino.
About one-half pound ice.
Three slices cucumber rind.
Put all ingredients in pitcher and mix well.

Cider Punch.

Half-pint of sherry.
One glass of brandy.
One bottle of cider.
Quarter pound of sugar.
One lemon.

Pare the peel of half the lemon very thin; pour the sherry upon it; add the sugar, the juice of the lemon, and the cider, with a little grated nutmeg. Mix well and place it on ice. When cold, add the brandy and a few pieces of cucumber rind.

Philadelphia Fish-House Punch.

One-third pint lemon juice.
Three-quarter pound white sugar, dissolved in sufficient water.
One-half pint Cognac brandy.
One-quarter pint peach brandy.
One-quarter pint Jamaica rum.
Two and a half pints cold water.
Ice and serve.

Hot Irish Whiskey Punch.

Use medium bar glass.

One wine-glass best Irish whiskey.
Two wine-glasses boiling water.
Two lumps loaf sugar.

Dissolve the sugar well with one wine glass of the water, then pour in the whiskey; add the balance of the water, and put in a small piece of lemon rind or a thin slice of lemon. Before using the glass rinse it in hot water.

Maraschino Punch.

Use large bar glass.

One teaspoonful of powdered sugar, dissolved in a little water.
One wine-glass of brandy.
Two dashes of Arrack.
One-half pony glass of Maraschino.
The juice of half a small lemon.

Fill the tumbler with shaved ice, shake well, ornament with fruit and berries in season, and serve with a straw.

Milk Punch.

Use large bar glass.

Three-quarters tablespoonful powdered sugar.
One-third glass fine ice.
One wine-glass brandy.
One-half wine-glass St. Croix rum.

Fill with pure milk, shake well, strain in fancy bar glass, and serve after grating nutmeg on top.

NOTE.—For a cheaper milk punch use whiskey instead of brandy.

Royal Punch.

For a small party.

One pint hot green tea.
One-half pint brandy.
One-half pint Jamaica rum.
One wine-glass Curacoa.
One wine-glass Arrack.
Juice of two limes.
A slice of lemon.
White sugar to taste.
One gill of warm calf's foot jelly.

To be drank as hot as possible.

Roman Punch.

Use large bar glass.

Half fill glass with fine ice.
One tablespoonful sugar.
Two or three dashes lemon juice.
Juice of half an orange.
One-quarter pony glass Curacoa.
Half wine-glass brandy.
Half pony glass Jamaica rum.

Stir well with spoon. Dash with port wine. Dress with fruit. Serve with straws.

Champagne Punch.

Serve in champagne goblets.

One quart bottle of wine.
Three tablespoonfuls sugar.
One orange sliced.
The juice of one lemon.
Two slices of pineapple cut in small pieces.

Dress with fruit and serve in champagne goblets.

Punch a la Romaine.

For a party of fifteen.

One bottle rum.
One bottle wine.
Ten lemons.
Two sweet oranges.
Two pounds powdered sugar.
Ten eggs.

Dissolve the sugar in the juice of the lemons and oranges, adding the thin rind of one orange; strain through a sieve into a bowl, adding by degrees the whites of the eggs beaten to a froth. Place the bowl on ice until cool, then stir in the rum and wine until well mixed.

Ale Punch.

Take one quart of mild ale.
One glass of white wine.
One glass of brandy.
One glass of Capillaire.
One lemon.

Mix the ale, wine, brandy and Capillaire together with the juice of the lemon and a portion of the peel pared very thin. Grate nutmeg on the top and add a bit of toasted bread.

Prince Henry Punch.

Fill mixing glass with shaved ice.
Juice of half a lime, leaving lime in glass.
One pony of Medford rum.
Two dashes of raspberry syrup.
One pony of Chartreuse (green).

Stir well; fill with soda; dress with fruit; serve in same glass with straw.

Santa Cruz Rum Punch.

Use large bar glass.

One tablespoonful powdered white sugar, dissolved in a little water.
One wine-glass Santa Cruz rum.
One-quarter wine-glass Jamaica rum.
Two or three dashes lemon juice.
One slice of orange (cut in quarters).

Fill the tumbler with shaved ice, shake well, and dress the top with sliced lime and berries in season. Serve with a straw.

Arrack Punch.

Use medium bar glass.

Dissolve one tablespoonful white sugar in a little water.
Juice of half a lemon.
One pony glass Batavia Arrack.
One wine-glass Jamaica rum.
Two pieces pineapple.

Fill glass with shaved ice, shake thoroughly, and after dressing top with seasonable fruit, serve with straws.

Aguinaldo Punch.

Use large punch glass.

One spoonful of bar sugar.
Four dashes lemon juice.
Four dashes French Vermouth.
Four dashes rum.
One jigger of whiskey.

Fill glass half full of crushed ice. Fill with seltzer. Decorate with fruit and serve with a straw.

St. Charles' Punch.

Use large bar glass.

One small tablespoonful of powdered white sugar, dissolved in a little water.
One wine-glass port wine.
One pony glass brandy.
One-half glass Curacoa.
Two or three dashes lemon juice.

Fill the tumbler with shaved ice; stir with spoon; ornament with fruits in season, and serve with a straw.

Pineapple Punch.

For a party of twenty-five.

Ten bottles of champagne.
Three pints of Jamaica rum.
Three pints of brandy.
Three gills of Curacoa.
Juice of eight lemons.
Six pineapples sliced.

Sweeten to taste with pulverized white sugar.

Port Wine Punch.

Use large bar glass.

Fill with ice.
One egg.
One teaspoonful of sugar.
Three dashes wintergreen.
One glass port wine.
Fill with milk.

Shake well and serve as you would a milk punch.

Hot Milk Punch.

Use large bar glass.

Make same as ordinary milk punch, but use hot

Police Gazette Gold Medal Punch.

Use thin goblet.

Fill with shaved ice.
Two dashes raspberry syrup.
Three dashes Jamaica rum.
One jigger Creme de Menthe.
One-half jigger French brandy.

Fill with claret, serve with a straw, and decorate with orange, lemon and strawberries, and shake powdered sugar on top.

California Milk Punch.

For bottling.

Juice of four lemons.
Rind of two lemons.
One-half pound of white sugar, dissolved in hot water.
One pineapple, peeled, sliced and pounded.
Six cloves.
Twenty coriander seeds.
One small stick of cinnamon.
One pint of brandy.
One pint of Jamaica rum.

Vanilla Punch.

Use large bar glass.

One scant tablespoonful sugar.
Two dashes lemon juice.
Two dashes Curacoa.
Fill glass with shaved ice.
One-half pony glass brandy.
One and one-half wine-glass vanilla.

Mix well with spoon; ornament with fruit, and serve with a straw.

Escapernong Punch.

Large mixing glass half full of cracked ice.
Three bar spoons powdered sugar.
Rhine wine glass Escapernong wine.
One-half jigger Creme de Vanilla.
One egg.
Dash of brandy.

Fill glass with cream or rich milk; shake well; strain in milk punch glass; sprinkle with nutmeg and cinnamon; serve with straws.

Golden Punch.

Use a punch glass.

Half a barspoon of sugar.
Juice of a whole lime.
Dissolve with syphon.
One dash Curacoa.
Dubb orange.
One drink of straight whiskey.

Fill glass with cracked ice, stir well and ornament with fruit.

Cuban Punch.

Use thin bar glass full of shaved ice.

One-half pony Curacoa, one-half whiskey glass Italian Vermouth, fill up with sherry wine, stir with spoon, sprinkle with powdered sugar, two or three dashes Creme de Menthe or two dashes Angostura; dress with fruit in season and serve with straws.

Superba Punch.

Use large mixing glass.

One and a half spoonfuls sugar, two dashes lemon juice, one-half bar glass blackberry brandy, one-half bar glass new rum, one pony yellow Chartreuse, one fresh egg, fill with cracked ice, shake well, strain in long thin glass, nutmeg on top.

Sterling Punch.

Use large bar glass.

One tablespoonful of sugar, one tablespoonful raspberry syrup, three dashes lemon juice, one-half pony Jamaica rum, one pony old brandy; shake well, dress with fruit, top off with a dash of port wine and serve with straws.

Oriental Punch.

Use large thin soda water glass full of cracked ice.

One teaspoonful sugar, three squirts Angostura, juice of quarter of a lemon, three-fourths wine glass of claret, ordinary drink of whiskey; fill glass with water, add a few Maraschino cherries and juice, slice of pineapple and orange or fruits in season, serve with straws.

Tea Punch.

Bar glass filled with cracked ice.

Three teaspoonfuls powdered sugar, juice of half a lemon, one pony English rum, three dashes absinthe; fill with tea, stir well, trim with slice of lemon, two straws and serve. Tea must be cold.

Chaffeur Punch.

Use large bar glass.

Plenty of shaved ice, four or five spoons of sugar, two or three dashes of lemon juice, same of celery tonic bitters, one-half pony French brandy, one fresh egg; fill the balance with claret wine, shake well, dress with fruit, serve with straw.

Jeffries Punch.

Use large bar glass half full fine ice.

Three dashes of syrup, one of lemon, one-half bar spoon Orangine, one glass of old rye; shake well, strain into fancy glass and decorate.

Bartenders' International League of America Punch.

Use a large bowl.

One-half pint raspberry syrup, one pint Curacoa, one pint Creme de Chocolate, two bottles Hungarian wine, two bottles Tokay wine, six oranges, cut in slices, six fresh eggs, one pint Cognac brandy, stir up well with a punch ladle and surround the bowl with ice and serve in a wine glass; grate a little nutmeg on top.

Egg Gin Punch.

Use large bar glass.

Two-thirds fine ice, juice of half a lemon, two bar spoons sugar, one jigger Tom gin; shake well, two jiggers of Manitou water mixed in; serve with lemon sliced on top and straws.

Soda Negus.

About one quart.

One pint of Port wine.
Twelve lumps of white loaf sugar.
Eight cloves.
Grated nutmeg sufficient to fill a small teaspoon.

Put the above ingredients into a thoroughly clean sauce pan, warm and stir them well, but do not suffer the mixture to boil. Pour it into a pitcher or bowl, and upon the warm wine decant a bottle of soda water.

This makes a delicious effervescing drink.

Port Wine Negus.

General rule for preparing a quantity.

To every pint of Port wine allow:

One quart boiling water.
One-quarter pound loaf sugar.
One lemon.
Grated nutmeg to taste.

Put the wine into a jug, rub some lumps of sugar (equal to one-quarter of a pound) on the lemon rind until all the yellow part of the skin is absorbed, then squeeze the juice and strain it. Add the sugar and lemon juice to the Port wine with the grated nutmeg; pour over it the boiling water, cover the jug, and when the beverage has cooled a little, it will be fit for use.

Negus may also be made of sherry or any other sweet wine, but it is more usually made of Port.

POUSSE CAFE.

Adding the last liquor (brandy) to complete the drink.

Toledo Punch.

Use a large punch bowl.

Place two and one-half pounds of loaf sugar in the bowl.
Five or six bottles of plain soda.
Four lemons, the juice only.
One quart of Cognac brandy.
One small bunch of wintergreen.
Four oranges and one pineapple (cut up), and add the slices into the bowl and also strawberries and grapes.
Mix the ingredients well with a ladle and add:
Six bottles of champagne.

Pousse Cafe.

Use a sherry wine-glass.

One-sixth glass raspberry syrup.
One-sixth glass Maraschino.
One-sixth glass green vanilla.
One-sixth glass red Curacoa.
One-sixth glass yellow Chartreuse.
One-sixth glass brandy.

In compounding the above use a small wine-glass for pouring in each article separately; be very careful in doing so that each portion may be separate. Serve without mixing.

Faivre's Pousse Cafe.

Use a sherry wine-glass.

One-third glass Benedictine.
One-third glass red Curacoa.
One-third glass Kirsch wasser or brandy.
Two or three drops bitters.

Ale Sangaree.

Use large bar glass.

One tablespoonful sugar, dissolved in one-half wine-glass of water.

Fill with ale—old, new or mixed, as requested—grate nutmeg on top and serve.

Brandy Sangaree.

Use small bar glass.

Two lumps ice.
One-half wine-glass water.
One-half tablespoonful sugar.
One glass brandy.

Stir with spoon, grate nutmeg on top and serve It may be strained.

Porter Sangaree.

Use large bar glass.

One-half tablespoonful sugar, dissolved in a little water.

Three or four lumps ice.

Fill up with porter.

Stir well; remove the ice, grate nutmeg on top and serve.

Port Wine Sangaree.

Use small bar glass.

One or two lumps ice.
One teaspoonful sugar.
One and a half wine-glass port wine.

Shake well; remove ice, grate a little nutmeg on top and serve.

Sherry Wine Sangaree.

Use whiskey glass.

One teaspoonful sugar, dissolved in water.
One or two lumps ice.
One wine-glass sherry.

Shake well; remove ice, grate a little nutmeg on top and serve.

Irish Whiskey Skin.

Use small bar glass.

One lump sugar.
One wine-glass Irish whiskey.
One piece lemon rind.

Rinse glass in hot water, put in sugar; fill glass half full boiling water, add whiskey and stir. Serve with spoon.

Scotch Whiskey Skin.

Made same as Irish Whiskey Skin, but substitute Scotch whiskey for Irish.

Brandy Sling.

Use medium bar glass, hot.

One lump sugar.
One wine-glass brandy.

Fill up with hot water; stir well, grate nutmeg on top, serve.

For a cold brandy sling, use a lump of ice and cold water.

BRANDY SMASH.

The mixing glass and the glass in which the drink should be served.

Hot Gin Sling.

Use medium bar glass, hot.

One teaspoonful sugar.
One wine-glass Holland gin.

Fill up with hot water; stir well, grate a little nutmeg on top and serve.

Hot Scotch Whiskey Sling.

Use hot-water glass.

One wine-glass Scotch whiskey.
One lump sugar.
One piece lemon peel.

Fill glass three-quarters full with boiling water, grate nutmeg on top and serve.

Whiskey Smash.

Use large bar glass.

One-half tablespoonful sugar.
Two or three squirts seltzer.
Two or three sprigs mint, pressed to extract essence, as in julep.
Fill half glass with fine ice.
One wine-glass whiskey.

Stir well; strain into a fancy or sour glass; dress with a little fruit, berries, etc., and serve.

Brandy Smash.

Use large bar glass.

One-quarter tablespoonful sugar.
One squirt seltzer.
Two or three sprigs mint, pressed as in mint julep.
One wine-glass brandy.
Fill glass half full fine ice.
Stir well; strain into a fancy bar glass, and serve with fruit on top.

Gin Smash.

Use large bar glass.

One-half tablespoonful sugar.
Two or three sprigs mint; extract essence with a spoon and little water.
One-half glass shaved ice.
One wine-glass Holland gin.
Stir well, strain in sour glass, decorate with fruit and serve.

Blackthorn Sour.

Use mixing glass.

Fill two-thirds full of shaved ice.
Two teaspoonfuls lime or lemon juice.
One teaspoonful pineapple syrup.
One-half teaspoonful Abricotine.
One wine-glass Sloe gin.
Stir well, strain into claret glass, dress with fruit and serve.

Santa Cruz Sour.

Use large bar glass.

One large teaspoonful sugar, dissolved in a little seltzer or Apollinaris water.
Three dashes lemon juice.
One wine-glass Santa Cruz rum.

Fill the glass three-quarters full of shaved ice, shake up, and strain into a sour glass; ornament with orange and berries in season.

Whiskey Sour.

Use large bar glass.

One and one-half tablespoonfuls sugar, dissolved in a little seltzer or Apollinaris water.
The juice of half a small lemon.
One wine-glass of Bourbon or rye whiskey.

Fill the glass full of shaved ice, shake up and strain into a claret glass. Ornament with berries.

Brandy Sour.

Use large bar glass.

One large teaspoonful sugar, dissolved in a little Apollinaris or seltzer water.
Juice of half a lemon.
One dash Curacoa.
One wine-glass brandy.

Fill the glass with shaved ice, shake, and strain into a claret glass. Ornament with orange and berries.

Dizzy Sour.

Use large bar glass.

Mash half a lemon.
Two spoonfuls of powdered sugar.
Three-fourths full of fine ice.
One jigger rye whiskey.
Three dashes Benedictine

Shake well, strain in a sour glass, put in a piece of pineapple, float one-third jigger Jamaica rum on top and serve.

Gin Sour.

Use large bar glass.

One large teaspoonful sugar, dissolved in a little seltzer or Apollinaris water.
Two or three dashes lemon juice.
One wine-glass Holland or Old Tom gin.

Fill the glass three-quarters full of shaved ice, shake up and strain into a sour glass. Dress the top with orange, or pineapple and berries.

Champagne Sour.

Use large bar glass.

One teaspoonful powdered sugar.
Two or three dashes lemon or lime juice.
One-third shaved ice.

Fill up with wine, stir well, and dress with fruit and berries in season.

Brandy Scaffa.

Use sherry glass.

One-fourth sherry glass raspberry syrup.
One-fourth glass Maraschino.
One-fourth glass Green Charteuse.

Top off with brandy and serve. This drink is made like a Pousse Cafe.

Hot Apple Toddy.

Use medium bar glass, hot.

Half tablespoonful sugar.
Half a baked apple.
One wine-glass apple-jack.
Fill with hot water.

Mix well, using a spoon, grate a little nutmeg on top. Serve, leaving the spoon in the glass.

Fox River Toddy.

Use toddy glass.

One loaf sugar.
One lump ice.
One piece of lemon.
Two dashes German bitters.
Three dashes Creme de Cacao.
Wine glass of whiskey.

Stir well and serve.

Panhandle Toddy.

Use long toddy glass.

Crush one square of sugar in water.
One small ball of ice same as for highball.
Three dashes Jamaica rum.
One jigger rye whiskey.

Gin Toddy.

Use whiskey glass.

One-half teaspoonful sugar, dissolved in a little water.

Two lumps ice.

One wine-glass Holland gin.

Stir well and serve.

The correct way to serve this drink is to dissolve the sugar, put spoon and ice in glass, and allow customer to help himself to liquor.

Brandy Toddy.

Use small bar glass.

One teaspoonful sugar, dissolved in a little water.

One wine-glass brandy.

One lump ice.

Stir with spoon.

For Hot Brandy Toddy omit the ice and use hot water.

Whiskey Toddy.

Use small bar glass.

One teaspoonful sugar.

One wine-glass rye whiskey.

One lump ice.

Dissolve sugar in a little water, add whiskey and ice and stir with spoon.

HOT WHISKEY TODDY is made by dissolving sugar in boiling water, omitting ice, and filling a glass two-thirds full of boiling water.

Gin and Tansy.

Use whiskey glass.

This is an old-fashioned but excellent tonic, and is prepared by steeping a bunch of tansy in a bottle of Holland gin, which extracts the essence.

In serving, you simply set the glass, with a lump of ice dropped into it, before the customer, allowing him to help himself from the bottle containing the preparation.

Hot Spiced Rum.

Use hot-water glass.

Two lumps loaf sugar.
One-half teaspoonful mixed allspice.
One wine-glass Jamaica rum.

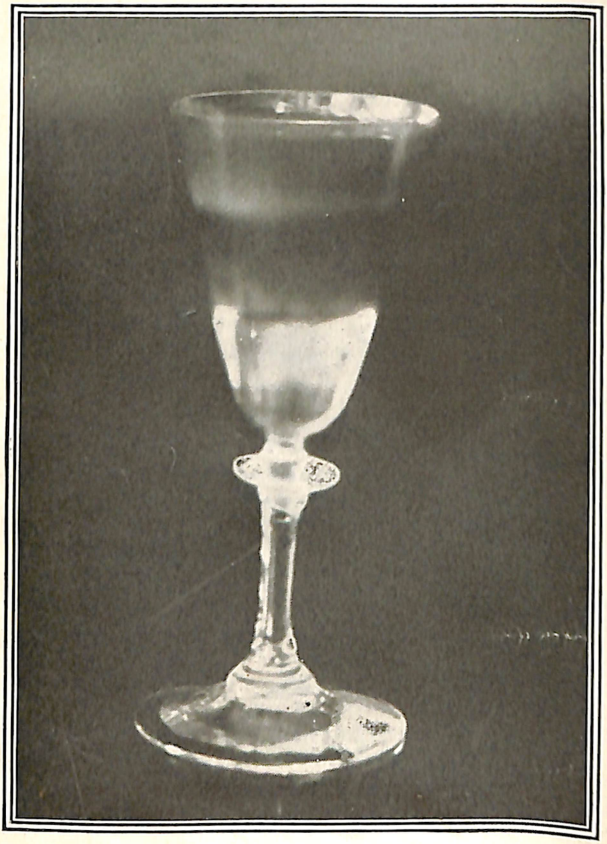
Fill glass with hot water, mix well; grate nutmeg on top and serve. Butter may be added.

Hot Rum.

Use medium bar glass, hot.

One or two lumps loaf sugar, dissolved in a little hot water.
One wine-glass Jamaica rum.
One piece sweet butter as large as half a chestnut.

Dissolve the sugar in a little boiling water, add the rum and butter, fill the glass two-thirds full of boiling water, stir, grate a little nutmeg on top and serve.



POUSSE L'AMOUR.

A great French drink with the yolk of an egg.

Pousse l'Amour.

Use sherry wine-glass.

This is similar to the more familiar pousse cafe, and has to be as carefully made.

One-quarter sherry-glass of sherry
Yolk of fresh egg (drop in).
One-quarter glass green vanilla.
One-quarter glass Cognac.

The yolk of the egg must be cold.

Shandy Gaff.

Use large bar glass.

One-half old ale.
One-half glass imported ginger ale.
Stir with spoon.

Brandy and Soda or Stone Wall.

Use large bar glass.

One wine-glass brandy.
One-half glass with fine ice.
Fill up with plain soda.

White Plush.

Use small bar glass.

Allow customer to help himself to bourbon or rye whiskey, and then fill glass with milk.

Tom and Jerry.

Use punch-bowl for the mixture.

Twelve fresh eggs.
Half small bar glass Jamaica rum.
One and a half tablespoonfuls ground cinnamon.
Half teaspoonful ground cloves.
Half teaspoonful ground allspice.
Sufficient fine white sugar.

Beat the whites of the eggs to a stiff froth, and the yolks until they are as thin as water, then mix together and add the spice and rum; stir up thoroughly, and thicken with sugar until the mixture attains the consistence of a light batter.

To Serve Tom and Jerry.

Use mug.

Two tablespoonfuls of the batter.
One wine-glass brandy.
One pony glass Jamaica rum.

Fill with hot water or hot milk; stir well; pour from one mug to another several times, grate nutmeg on top and serve.

Rock and Rye.

Use whiskey glass.

Use only the best rock candy and the best rye whiskey.

Put one-half tablespoonful rock candy syrup into the glass and allow customer to serve himself with whiskey; a few drops of lemon juice may be added.

Lemonade.

Use large bar glass.

One and one-half tablespoonful sugar.
Six to eight dashes lemon juice.
Three-quarters glass shaved ice.

Fill up with water, shake well; dress with fruit, or decorate with slices of orange and lemon.

Egg Lemonade.

Use large bar glass.

One fresh egg.
One-half tablespoonful sugar.
Seven or eight dashes lemon juice.
Three-quarter glass fine ice.

Shake well, strain in large bar glass and serve; no fruits.

Orgeat Lemonade.

Use large bar glass.

One teaspoonful sugar powdered.
Four or five dashes lemon juice.
One and one-half wine-glasses orgeat.
Three fourth glass shaved ice.

Fill glass up with water; stir well; dress with fruit and serve with a straw.

Seltzer Lemonade.

Use large bar glass.

One and one-half tablespoonfuls sugar.
Four to six dashes lemon juice.
A few lumps ice.

Fill with seltzer, stir with spoon and serve; no fruit.

Soda Lemonade.

Make same as seltzer lemonade, using but one tablespoonful of sugar, and substituting soda for seltzer.

Cordial Lemonade.

Make a plain lemonade; ornament with fruits in season; then put in slowly one-half a pony of the cordial. Called for by customer.

Highball.

Use medium size fizz glass.

Two or three lumps clear ice.

One wine-glass Scotch whiskey.

Fill glass with cold vichy. Use the liquor the customer asks for.

Prefeldt Highball.

Take large sherry glass.

Fill half full with Swedish punch.

Fill other half with Rhine wine and serve.

Invisible Gin Highball.

Use highball glass.

One piece of ice.

One teaspoonful of Alricotine.

One teaspoonful lemon juice.

One teaspoonful pineapple syrup.

One wine-glass dry gin.

Stir thoroughly and fill glass with ginger ale.

Highlander Highball.

Use highball glass.

One piece of ice.
One teaspoonful pineapple syrup.
One teaspoonful lemon juice.
Two-thirds wine-glass Tokay or sweet Catawba.
Two-thirds wine-glass Scotch whiskey.
Fill with seltzer from a syphon or Apollinaris water and serve.

American Beauty.

Use tall thin glass.

One teaspoonful of Creme de Menthe.
Fill with shaved ice.
Then in another glass mix the following:
Juice of one-half an orange.
Small spoonful of sugar.
One-half jigger good brandy.
One-half jigger French Vermouth.
Pour in the first glass.
Dash the top with port wine.
Dress with fruits and a sprig of green mint and serve with a straw.

Brandy Float.

Use old-fashioned cocktail glass.

Fill two-thirds full of carbonated or plain water.
Float a pony of brandy on top (using a spoon).
(All liquors can be served in this style.)

Burgundy Cup.

For seven persons.

Fill a glass pitcher one-fourth full of cracked ice.
Six or eight pieces cut sugar.
One lemon sliced.
One orange sliced.
Four slices pineapple.
One pony Cognac brandy.
One pony Alricotine.
One pony Curacoa.
One quart Burgundy.
One pint Apollinaris.

Mix thoroughly, adding the thin rind of a cucumber. Dress with fruit and serve in fancy stem glasses.

Rhine Wine and Seltzer.

Use large bar glass.

Fill glass half full Rhine wine, balance with seltzer. Both the Rhine wine and seltzer should be kept on ice.

Peach and Honey.

Use small bar glass.

One tablespoonful honey.
One wine-glass peach brandy.
Stir well with a spoon; serve.

Stone Wall.

Use a large bar glass.

One-fourth tablespoonful of powdered sugar.
Three or four spoonfuls of shaved ice.
One wine-glass of whiskey.
One bottle of plain soda.

Stir up well with a spoon, remove the ice, if cracked, and serve.

Vermouth Frappe.

Use large bar glass.

One and one-half pony French Vermouth.
One-half glass filled with shaved ice.
Fill up with cold seltzer or Apollinaris water.

Cider Egg Nogg.

Use a large bar glass.

One fresh egg.
One-fourth tablespoonful of sugar.
Three or four small lumps or half glass of shaved ice.
Fill the glass with sweet cider.
Shake well and strain; grate a little nutmeg on top. Use the best quality of cider, as poor cider spoils this drink.

Baltimore Egg Nogg.

Use large bar glass.

One yolk of an egg, three-quarter tablespoonful of sugar; add a little nutmeg and ground cinnamon to it, and beat it to a cream.

One-half pony brandy.
Three or four lumps of ice.
One-quarter pony Jamaica rum.
One pony Madeira wine.

Fill glass with milk, shake thoroughly, strain; grate a little nutmeg on top and serve.

Hot Egg Nogg.

Use large bar glass.

One fresh egg.
One tablespoonful of sugar.
One-half wine-glass Cognac.
One-half wine-glass Jamaica rum.

Stir well, add boiling milk while stirring; grate nutmeg on top and serve.

Sherry Egg Nogg.

Use large bar glass.

Half tablespoonful sugar.
One egg.
One pony glass brandy.
One wine-glass sherry.

Fill up with fine ice, shake well; strain into a fancy bar glass. Serve with nutmeg on top.

Egg Nogg.

Use large bar glass.

One fresh egg.
Three-quarters tablespoonful sugar.
One-third glassful of ice.
One pony glass Jamaica rum.
One wine-glass brandy.

Fill the glass with rich milk and shake up the ingredients until they are thoroughly mixed. Pour the mixture into a goblet excluding the ice, and grate a little nutmeg on top. This may be made by using a wine-glass of either of the above liquors, instead of both combined.

Every well-ordered bar should have a tin egg-nogg "shaker," which is a great aid in mixing this beverage.

Summer Delight.

Use large bar glass.

Two or three lumps of ice.
The juice of one lime.
One-half pony glass raspberry syrup.
One bottle sweet soda.

Stir well; trim with fruits and serve with straw.

Claret and Champagne Cup.

Use a large punch bowl for a party of twenty.

Three bottles claret wine.
Three-fourth pint of red Curacoa.
One pint of sherry.
One pint of French brandy.
Two wine-glasses of ratafia of raspberries.
Three oranges and one lemon cut in slices.
Some sprigs of green balm and of borage.
Two bottles of German seltzer water.
Three bottles of soda.

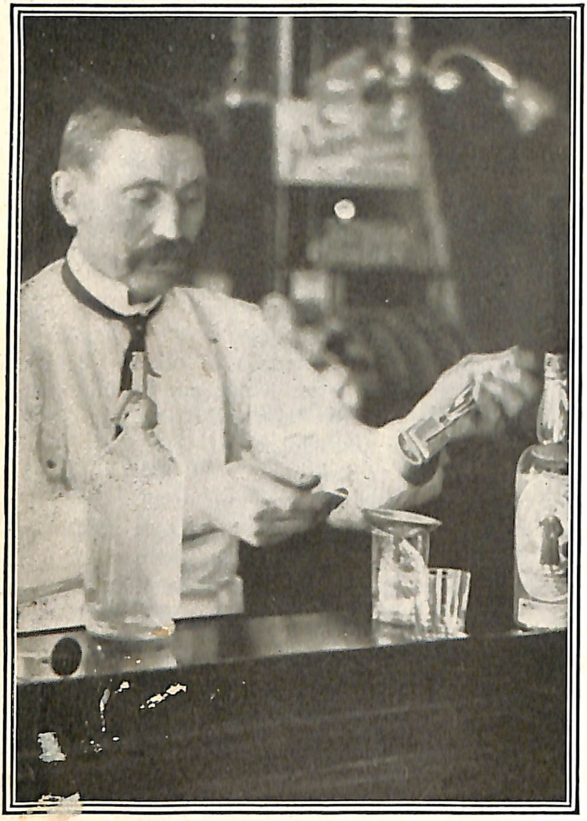
Stir together and sweeten with Capillaire pounded sugar until it ferments; let it stand one hour; strain it and ice it well; it is then fit for use; serve it in small glasses.

Whiskey Cherry.

Use large bar glass.

One-half lemon.
Two spoonfuls of sugar.
One glass rye whiskey.
One glass Cherry Vinos.
One whiskey glass shaved ice.

Shake well; strain in lemonade glass; fill with ice water and serve with sliced bananas.



SQUEEZING THE LIME FOR A GIN RICKEY.

Eagle's Dream.

Use mixing glass.

Half full cracked ice.
One tablespoonful of powdered sugar.
Four dashes lemon juice.
White of one egg.
Half jigger Booth's Old Tom gin.

Shake well; strain into hollow stem champagne glass; add one-fourth jigger Creme de Rose; float with claret wine.

Tom Collins.

Use extra large bar glass.

Three-quarters tablespoonful sugar.
Three or four dashes lime juice.
Three or four pieces broken ice.
One wine-glass Old Tom gin.
One bottle plain soda.

Mix well with a spoon, strain and serve.

Attention must be paid not to let the foam of the soda spread over the glass; this drink must be drank

Gin Rickey.

Use medium size fizz.

One or two pieces ice.
Juice of one lime.
One wine-glass gin.

Fill with club soda or seltzer, and serve with spoon.

Eagle's Appetizer.

Fill thin bar glass with shaved ice.
Add two dashes Angostura bitters (Seigert's).
Two-thirds old Burgundy and one-third club soda.
A dash of Creme de Violette on top.
Serve with a straw and fruits in season.

Whiskey Rickey.

Substitute whiskey for gin.

Elk Run.

One large bar spoon of powdered sugar.
Yolk of one egg.
One spoonful of cream.
One drink of whiskey.
Shake well and then strain in fizz glass, with dash of orange-flower water; fill with seltzer.

Scotch Bracer.

[This drink, arranged by Alex. Collins, 4 Government place, Mobile, Ala., won the fourth prize in the POLICE GAZETTE contest for 1903.]

Use a mixing glass.

A few lumps of cracked ice.
Spoonful sugar.
One dash Peychaud's Bitters.
One dash absinthe.
Slice of lemon.
One dash Columbo Bitters.
Pony glass Scotch whiskey.
Stir well and strain in toddy glass; drop in olive.

Commodore.

[This drink which was invented by Phil Gross, Cincinnati, O., won the POLICE GAZETTE championship ship medal in the 1899 bartenders' contest.]

One-half lime.
One jigger whiskey.
One teaspoonful sugar.
Two dashes orange bitters.

Shake well and strain into a thin goblet and serve.

Morning Braceup.

Three bar spoons of sugar.
One-half pony of Creme de Menthe.
Juice of half a lemon.
Three dashes of pineapple or raspberry syrup.
One jigger French brandy.
One whole egg.

Put in large bar glass; cracked ice; shake well; strain in sour glass; add nutmeg and serve.

Champagne Cup.

Use a large punch bowl for a party.

Two wine-glasses of pineapple syrup.
Four to six sprigs of green balm.
One quart of Curacoa.
One pint of Chartreuse (green).
One quart of fine old Cognac.
One quart of Tokay.
Four bottles of Apollinaris.
Six oranges and two lemons, cut in slices.

Stir up well together, let it stand two hours, strain it into another bowl and add:

One-half pineapple cut in slices.

A MINT JULEP.

How this popular summer drink should be served.

Champagne Frappe.

Place the bottle in the champagne cooler; fill with shaved ice and salt; whirl the bottle until the wine becomes almost frozen.

Mint Julep.

Use large bar glass.

One tablespoonful of white powdered sugar.
Two and one-half tablespoonfuls of water; mix well with a spoon.
One and one-half wine-glass of brandy.

Take three or four sprigs of fresh mint and press them well in the sugar and water, until the flavor of the mint is extracted; add the brandy, and fill the glass with fine shaved ice, and draw out the sprigs of mint and insert them in the ice with the stems downward, so that the leaves will be above in the shape of a bouquet; arrange berries and small pieces of sliced orange on top in a tasty manner; dash with Jamaica rum and serve with a straw.

Pineapple Julep.

For a party of five.

The juice of two oranges.
One gill of raspberry syrup.
One gill of Maraschino.
One gill of Old Tom gin.
One quart bottle Sparkling Moselle.
One ripe pineapple, peeled and sliced small and cut up.

Put all the materials in a glass bowl with shaved ice, and serve in cocktail glasses, ornamented with berries in season.

Gin Julep.

Use large bar glass.

Three-quarter tablespoonful of powdered sugar.
Three or four sprigs of mint.
One-half wine-glass water; mix well until the essence of mint is extracted, then remove the mint.
Fill with fine ice.
One and a quarter wine-glass Holland gin.
Stir with spoon; ornament with orange, berries, etc., and serve with straws.

Whiskey Julep.

Whiskey Julep is made the same as the regular Mint Julep, but whiskey is substituted for brandy.

The Fox Highball.

Use high ball glass.

A piece of ice, one dash of lemon juice, teaspoonful pineapple syrup, half a wine glass Scotch or Irish whiskey, half a wine glass of Tokay wine; fill the glass with syphon seltzer.

Eagle Highball.

Use small bar glass.

One lump of ice, three or four dashes lemon, one slice lemon peel, two to four dashes orange bitters, one jigger Tom gin; fill glass with seltzer and serve.

Miners Delight.

Use fizz glass.

No ice, three dashes syrup, two dashes Angostura, three dashes Vermouth, two dashes Absinthe, two dashes Orange Curacoa, one-half jigger whiskey, white of an egg; stir thoroughly, fill glass slowly with seltzer, rest half a spoonful of powdered sugar on glass and let customer stir same, drink immediately it fizzes.

Shriners Dream.

Use large bar glass three-quarters full cracked ice.

Three drops Angostura, six drops orange bitters, small piece of lemon peel squeezed, three dashes gum syrup, half whiskey glass of good brandy, half whiskey glass good gin; serve in cocktail glass with cherries.

Port Flip.

One egg, sugar, three dashes lemon, jigger of Port; fill up mixing glass with white soda and stir with bar spoon.

Royal Appetizer.

Use large bar glass with two lumps of ice.

One pony Port wine, three dashes Calisaya bitters, one dash orange bitters; stir with spoon, strain into fancy glass, squeeze a piece of lemon peel in and serve.

Morning Smile.

Mixing glass with a small quantity of shaved ice.

Break egg in glass, one gill Coco Cola, one jigger good whiskey, one gill of sweet milk; serve in a small fancy glass with a little nutmeg.

American Rose.

Large mixing glass half full shaved ice.

Two spoonfuls powdered sugar, three or four dashes Vermouth, three or four drops d'Absinthe, half a wine glass of brandy, half a pear sliced in the glass; then squeeze with a mixing spoon, strain into a shell glass, fill with soda and serve.

Sloeberry.

Take punch glass.

One dash seltzer, half teaspoonful of sugar, slice of pineapple, crushed well with spoon, one drink of Sloe gin; stir well, fill full of fine cracked ice; ornament with fruit in season, serve with straw.

Mint Sloe.

Take a fancy high ball glass.

Put in three or four sprigs of mint, one lump of ice, one dash of Curacoa, one jigger Sloe gin; stir up with a spoon and fill with Club soda.

Eagles Nest.

Mixing glass half full shaved ice.

One teaspoonful bar sugar, one-half a lemon, two dashes Peychaud bitters, two dashes Curacoa, one-half jigger rye whiskey, one-half jigger Jamaica rum; shake well, serve in sour glass with cherry and slice of lemon; one dash of fizz on top.

San Toy

Punch glass with two small lumps of ice.

One lump of sugar, three dashes lemon juice, one jigger brandy; fill with claret, serve with fruit, small bar spoon.

Monte Cristo.

Use medium bar glass with shaved ice.

One jigger imported dry sherry, one teaspoon sugar, one-half pony Hennessey X X X brandy, one egg; shake well and serve in a long glass such as is used for high balls.

Snowball.

Use fancy five-ounce glass full of shaved ice.

Take Creme de Violette, Creme de Menthe, des Chasseurs and Anisette in proportion to fill the glass two-thirds full; fill with cream and serve with straw and spoon.

Rocky Mountain Oyster.

Use whiskey glass.

One teaspoonful of vinegar or lemon juice.
One egg.
Dash of salt.
Dash of pepper.

Colorado Bracer.

Use large bar glass.

One spoonful sugar.
Juice of one Lime.
One-half jigger Absinthe.
One-half jigger Scotch Whiskey.
Fill with ice; shake well, strain in fizz glass and fill with seltzer or imported soda.

Morning Star.

Use large bar glass.

Half full of shaved ice.
Bar spoon full of powdered sugar.
Wine glass of Port wine.
Pony Scotch whiskey.
Wine glass full rich cream.
One fresh egg.

Shake well; strain into a highball glass; squirt of seltzer, and serve.

Horse's Neck.

Use large size fizz glass.

Peel lemon in one long string, place in glass so one end hangs over.
Three or four lumps broken ice.
Fill with imported ginger ale.

Mamie Taylor.

Use fizz glass.

One drink of rye whiskey, one lump of ice, fill up with ginger ale, dash with a little port wine.

You can also use seltzer or vichy.

Swiss Ess.

Three dashes of anisette, one pony absinthe, white of one egg, cracked ice; then shake well and strain.

HOW TO MAKE FRUIT BRANDIES

Blackberry Brandy.

One-fourth ounce cardamom seeds, ground.
One ounce cinnamon.
One-half ounce mace.
One-half ounce cloves.
Three gallons juice of blackberry.
Ten gallons 95 per cent. alcohol.
Four ounces white syrup.
Thirteen gallons water.

Steep the spices in the alcohol for about seven or eight days; filter the liquor and add the other ingredients.

Cherry Brandy.

Bruise three pounds of black cherries, wild ones preferable, cracking the stones; put the mass into a jar, with a few young cherry leaves.

Add three pints of brandy or pure spirit; in three months strain off. Add two pounds of clear sugar, after which it will be ready for use in a week.

Caraway Brandy.

Steep one ounce of caraway seed, bruised, in one pint of brandy. In one week strain. Add six ounces of loaf sugar.

Ginger Brandy.

Bruise one ounce of ginger, add one bottle of brandy. Syrup to taste.

Currant Brandy.

Take one quart of black or red currants, and fill up with one quart of brandy. In two months strain, and add sugar to taste.

Domestic Brandy.

One hundred drops oil of Cognac.
One-half pint alcohol.
Three drachms powdered orris root.
One drachm cut vanilla.

Allow the whole to remain together about twenty-four hours, after which add one gallon pure spirits, 20 per cent. above proof; filter through a felt filter, and add nine gallons more pure proof spirits, one-half gallon water, one pint white syrup.

Color with caramel or burned sugar.

Peach Brandy.

Twenty drops oil of bitter almonds.
Three and three-quarter gallons of 95 per cent. alcohol.

Orange Brandy.

Into a large jar put eight oranges; cover them with brandy. In three months' time strain off the brandy, sweeten to taste, and cover the oranges over with syrup.

HOW TO MAKE BOTTLED COCKTAILS

Bottled Brandy Cocktail.

Five gallons of strong brandy.
Two gallons of water.
One quart of Stoughton's bitters.
One quart of gum syrup.
One bottle of Curacoa.

After mixing thoroughly filter through Canton flannel.

Bottle of Whiskey Cocktails.

Enough whiskey to make a quart, with the addition of one pony of pure Curacoa, one wine glass of gum syrup, and three-quarters of a pony of bitters; mix in shakers until thoroughly blended, and then pour in bottle, cork and label.

Bottled Gin Cocktail.

Five gallons of gin.
Two gallons of water.
One quart of gum syrup.
Two ounces of tincture of orange peel.
Seven ounces of tincture of gentian.
One-half ounce of tincture of cardamoms.
One-half ounce of tincture of lemon peel.

Mix them together, and give the desired color with Solferino and caramel, in equal proportions.

Bottled Bourbon Cocktail.

Five gallons of Bourbon.
Two gallons of water.
One quart of gum syrup.
Two ounces of tincture of orange peel.
One ounce of tincture of lemon peel.
One ounce of tincture of gentian.
One-half ounce of tincture of cardamoms.

Mix ingredients thoroughly, and color with Solferino and caramel, in equal proportions.

HOW TO MAKE BITTERS

Wormwood Bitters.

Two drops oil of lemon.
Two drops oil of caraway.
Two drops of oil absinthe.
Two ounces extract of licorice.
One-half ounce extract of chamomile.
Three pints rectified spirit (60 O. P.).
Three pints syrup.
Water, enough to make two gallons.

Dissolve the oils in the spirit, and the extracts in water, add both together at once, shake violently for some minutes; next add the syrup and the remainder of the water, and again shake well up. Let it stand aside some days, the longer the better, then filter through paper.

Angostura Bitters.

Four ounces Angostura bark.
One ounce chamomile flowers.
One-fourth ounce cardamom seeds.
One-fourth ounce cinnamon bark.
One ounce orange peel.
One pound raisins.
Two and one-half gallons proof spirit.

Macerate for a month, then press and filter.

Wine Bitters.

One thin peel of lemon.
One thin peel of bitter orange.
Three ounces good sherry.
Two ounces water.
Infuse.

Brandy Bitters.

Four pounds gentian root.
Two pounds cardamom seeds.
One pound cinnamon bark.
One-fourth pound cochineal.
Two pounds chireta.

Bruise all these together to the size of barley corns; then add two gallons of brandy. Macerate for about a month, then press out all the liquid; to the residue add one gallon more brandy (some use plain spirit), and after having allowed it to stand one day, press as before; add the two liquids and filter, when it will be ready for use.

Orange Bitters.

One and one-half pounds freshly dried orange peel.
One and one-half ounces coriander seeds.
One and one-half drachm caraway seeds.
One and one-half drachm cardamom seeds.
Six pints rectified spirits (60 O. P.).
Three ounces burned sugar.
Seven pints syrup.
Water, sufficient to make up two gallons.

Steep the seeds and peel in the spirit for fourteen or twenty days, when it must be drained off and replaced by water, which after two days drain off and replace by a second quantity of water. Let the three tinctures thus obtained be mixed together, and first the coloring and then the syrup be added. This if allowed to remain a short time undisturbed, will become bright; or if wanted for immediate use, may be filtered through fine linen.

Quinine Bitters.

One hundred and sixty grains sulphate of quinine.
One pound orange peel, cut small.
Two gallons Cape wine.
One pint of proof spirit.

Dissolve the quinine in the spirit with a gentle heat, and pour it over the orange peel. Allow to remain undisturbed for two days in a close vessel. Add the wine, and stir well every day for a fortnight; then press and filter.

HOW TO MAKE LIQUEURS

Curacoa.

Six ounces orange peel, cut small.
One drachm cinnamon.
One-half drachm mace, bruised.
One drachm saffron.
One-fourth gallon spirits of wine (14 U. P.).
Two pints capillaire.

Macerate all together; in about twenty-one days draw off the liquor through a strainer, and press the residue so as to recover any of the liquor it may have retained; mix both liquors, and filter through flannel.

Eau D'Absinthe.

Thirty-three ounces wormwood.
Twenty-four ounces refined sugar.
Four ounces juniper berries.
One-fourth ounce angelica root.
One ounce cinnamon bark.
Four ounces orange flower water.
Two and one-half gallons spirit of wine (11 U. P.).

Bruise the sugar, berries, wormwood, etc., in an iron mortar or other convenient utensil and place them in a wide-mouthed jar, then add the orange water and spirit. Stir them well up every day for a month, then press and filter.

Anisette.

Ten ounces powdered aniseed.
One ounce powdered cummin seed.
One ounce powdered orris root.
Three ounces lemon peel.
Two gallons spirit (30 U. P.).
Three pints capillaire.

Macerate the powders and the peel in the spirit for about a month, then filter and add the capillaire.

HOW TO MAKE FRUIT SYRUP

Plain Syrup.

Six and one-halt pounds loaf sugar.
One-half gallon of water.

Boil until dissolved and then filter through flannel.

Clove Syrup.

Thirty drops of the quintessence of cloves.
One pound simple syrup.
Shake well in a bottle.

Orange Syrup.

Two ounces tincture of orange peel
One pound simple syrup.
Mix.

Syrup of Nectar.

Thirty drops essense of nectar.
One pound simple syrup.
Mix.

The proportion of thirty parts of sugar to sixteen parts of water also makes an excellent syrup.

Use only the best refined sugar, and filtered water, soft as possible, as this will save the trouble of clarification, which is necessary when inferior ingredients are used.

Pour the water cold over the sugar and let it slowly melt; and, when saturated, boil by a gentle heat, and then keep simmering to the point desired.

Sarsaparilla Syrup.

Ten drops oil of anise.
Twenty drops oil of wintergreen.
Twenty drops oil of sassafras.

Pineapple Syrup.

Add one ounce essence of pineapple to one gallon white syrup and half ounce tartaric acid.

Raspberry Syrup.

One gallon white syrup.
One-half ounce essence of raspberry.
Three-fourth ounce tincture tartaric acid.
Mix.

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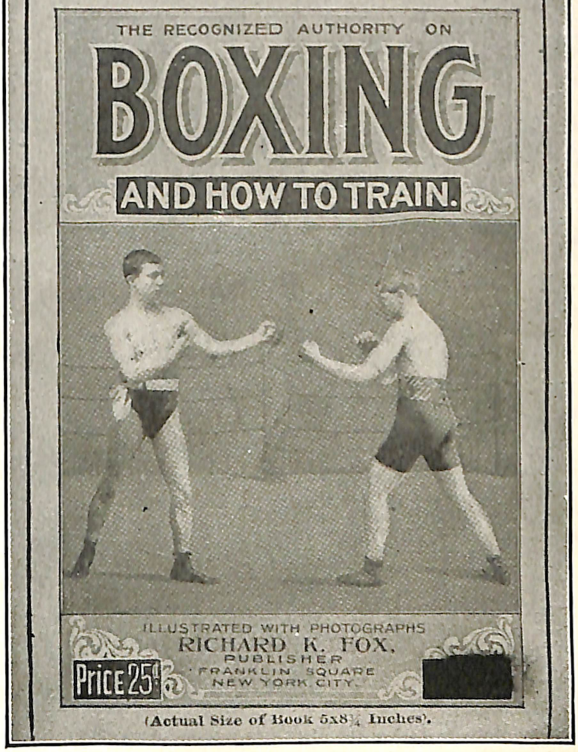

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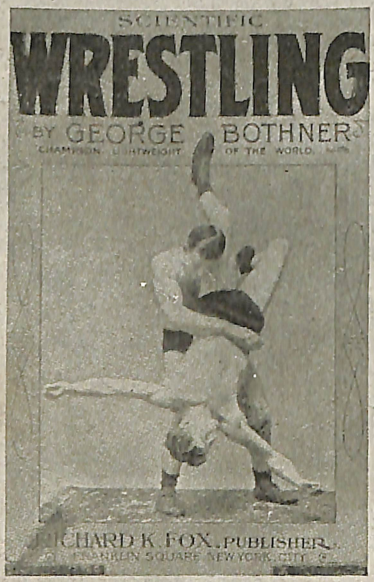

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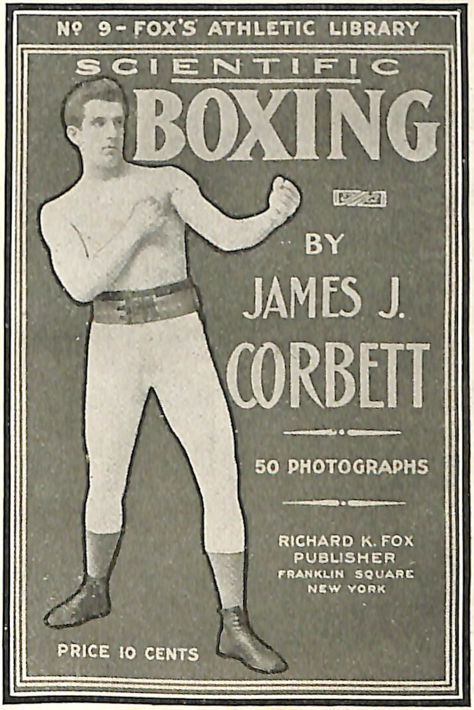

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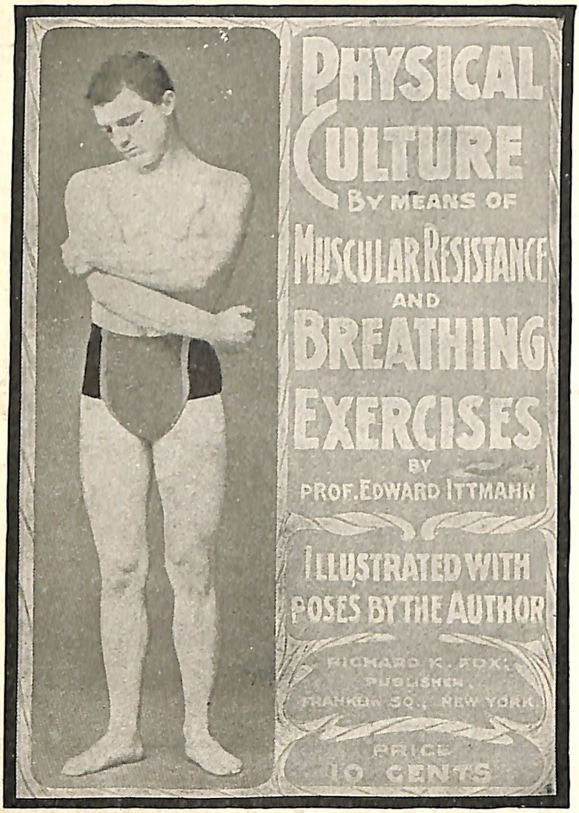

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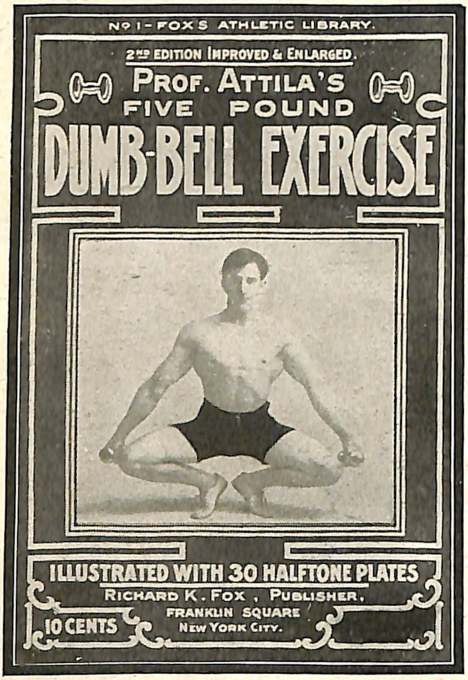

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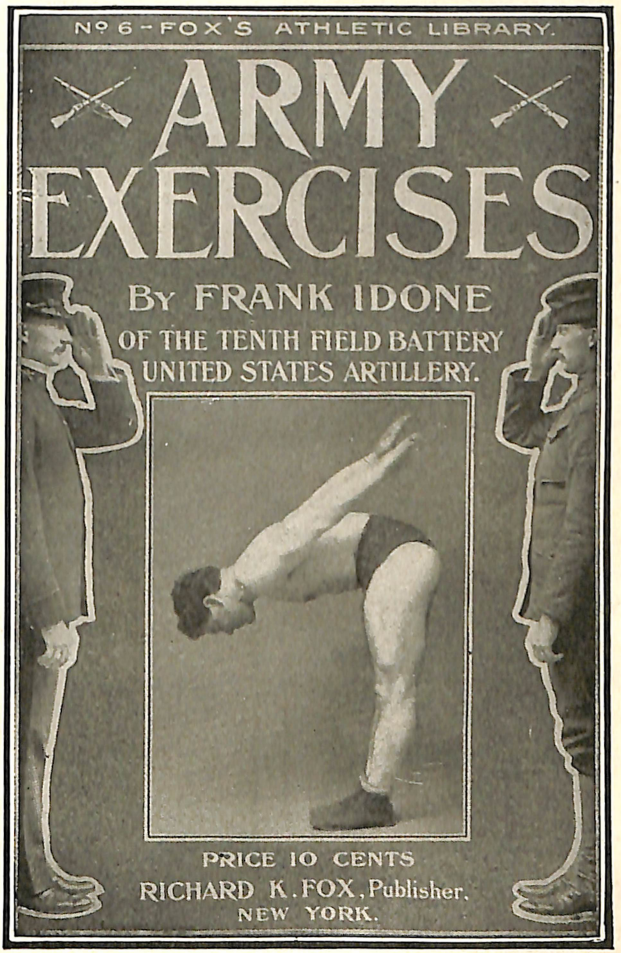

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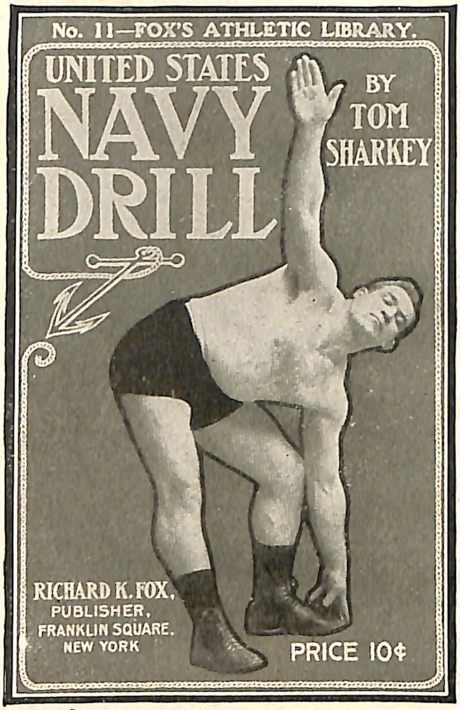

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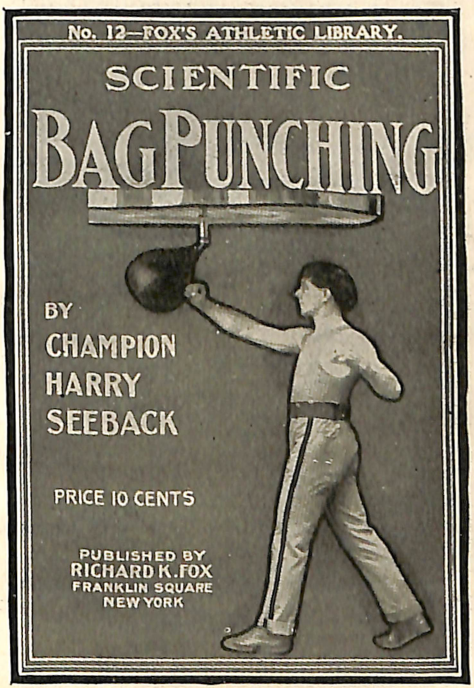

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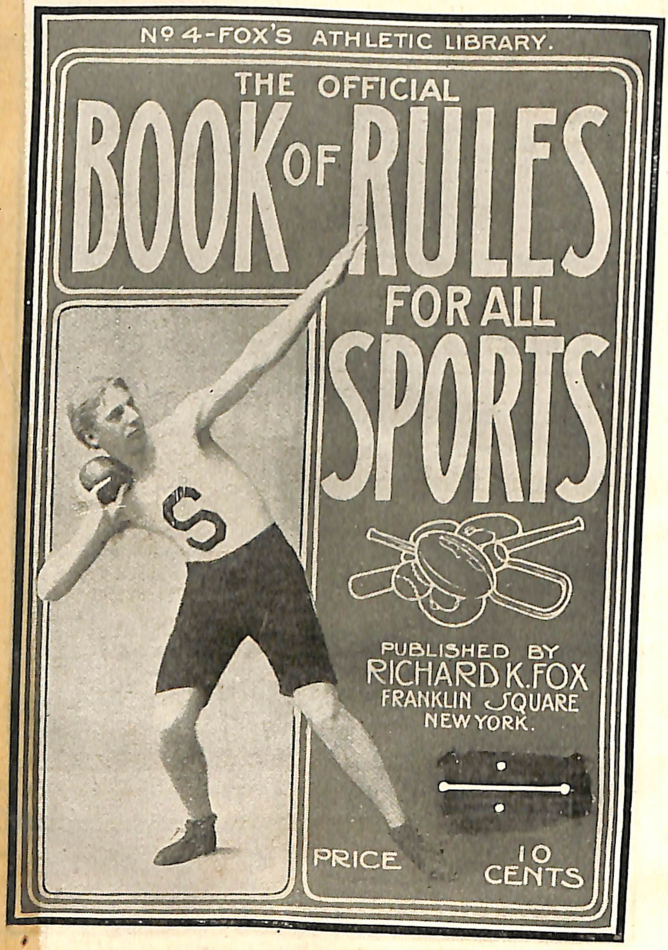

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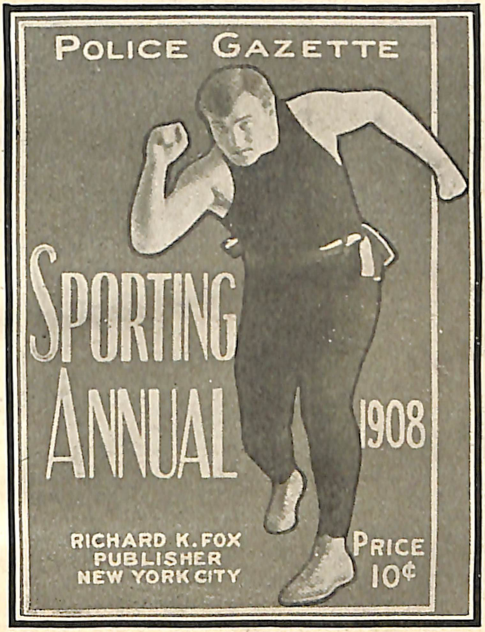

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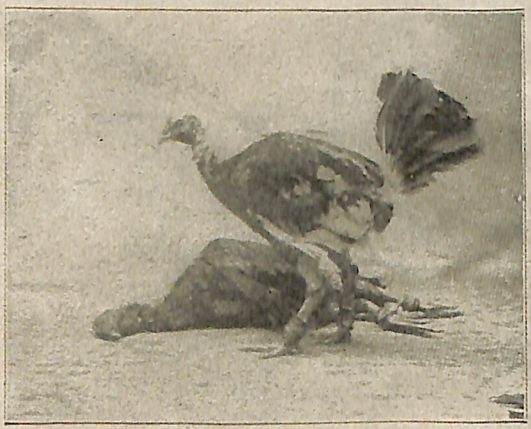

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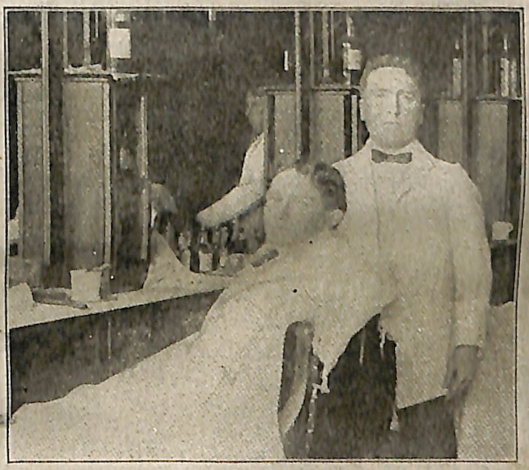

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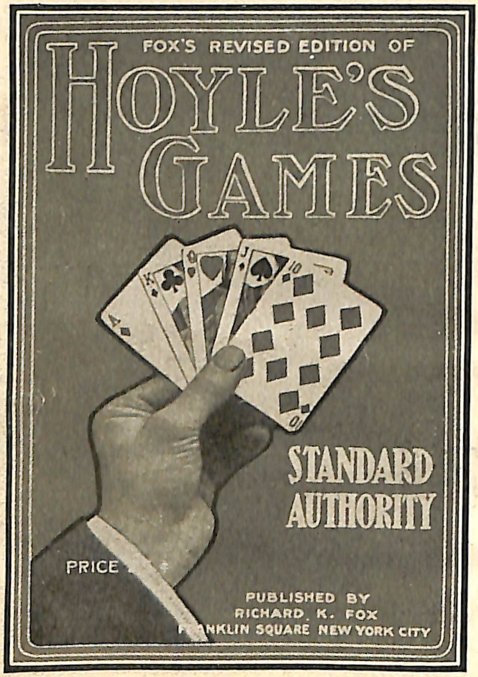

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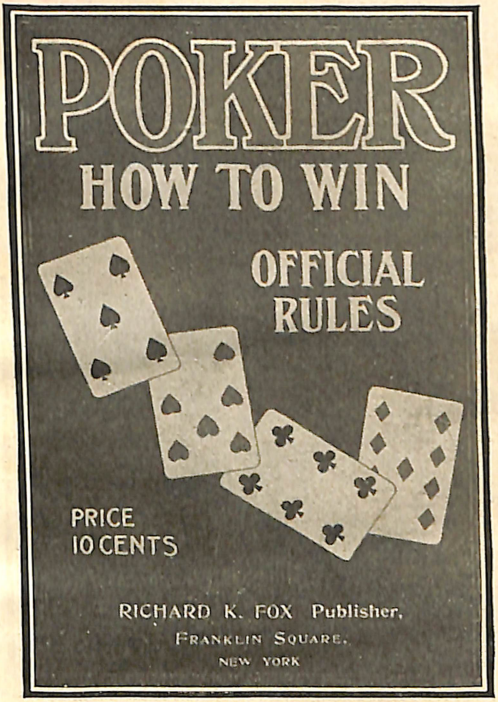

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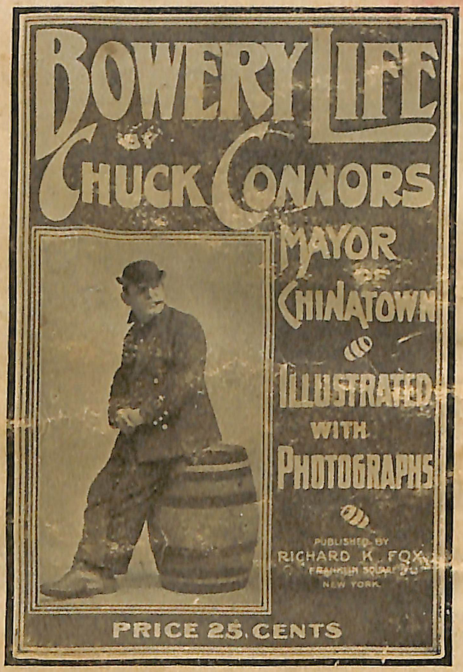

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